



AKARUA
CENTRAL OTAGO

Sauvignon Blanc 2019
Pisa, Central Otago



VARIETY

100% Sauvignon Blanc

REGION

Region: Central Otago
Sub Region: Pisa

VINEYARD

De Bettencor (100%)

Vines: own rootstocks, certified organic

Aspect: flat and level river terrace created by glacial activity

Row orientation: north/south

Soil: fine silt loam over schist based alluvial gravels

Vine age: 26 years

Trellis system & pruning: VSP, spur

VINTAGE NOTES

Growing conditions:

Characteristically unpredictable Central Otago growing conditions bookended by frost events. Overall, a cool, settled season with good rainfall resulting in long, gentle development of flavour and physiological ripeness. Budburst, flowering and fruit set all right on schedule this year for our cool climate region.

Grower Degree Days: 1,100

Rainfall: 426 ml Oct-April

VINIFICATION

Handpicked and whole bunch pressed. A mix of natural and inoculated ferments, with 75% fermented in stainless steel and 25% fermented in neutral barrels. Extended yeast lees contact to increase complexity and texture.

TASTING NOTE

Golden, straw colour. Savoury nose of lime, beeswax, snowpea and smoky minerals. Palate adds grassiness, lemon citrus notes and honeyed texture from lees ageing. Fine, salty-mineral finish.

Winemakers Notes:

"Our organic sauvignon blanc is developing into a savoury, textural style as we continue the barrel fermentation and ageing component. The vines here are now 26 years old and it is a pleasure to see complexity developing and the wine reflecting the Central Otago expression of sauvignon blanc which is certainly citrus-led with salty, earthy notes."

Recommended cellaring 5-7 years

TECHNICAL ANALYSIS

Winemaker: Andrew Keenleyside

Viticulturist: Mark Naismith

Harvest dates: April 7th 2019

Brix at Harvest: 21-22

Alcohol: 11.5%

Titrateable Acidity: 7.9

pH: 2.91

Residual Sugar: 5.0 g/L

