



AKARUA
CENTRAL OTAGO

The Siren Pinot Noir 2018 Bannockburn, Central Otago



VINEYARDS

Cairnmuir Rd

Vineyard blocks:

Cairnmuir Rise 55%, Kawarau 33%, Clutha 12%

Clones: 115, 13, 5

Aspect: north/north west sloping elevated glacial terrace

Row orientation: east/west

Soil: Weakly structured light alluvial soils overlaying schist rock

Elevation: 270m

Vine age: 22 years old

Trellising system & pruning: VSP, spur

VINTAGE

Growing conditions: An exceptionally warm, dry spring and early summer gave us unusually high early season growth. Extraordinary summer heat brought the whole growing season forward culminating in our earliest harvest on March 1st. In late summer we had record high rainfall with relatively cool daytime temperatures. These cooler temperatures kept disease pressure in check and the fruit delivered to the winery by the vineyard crew was in excellent condition.

Grower Degree Days: 1,283

Rainfall: 426 ml Oct-April

VINIFICATION

100% handpicked
100% de-stemmed
63% indigenous yeast ferment
18 mths in French oak
33% new barriques
44% one year old barriques
22% two year old barriques
Unfined, vegan
9 barrels in the final blend
12 months in bottle before release

TASTING NOTE

Savoury developed nose with wood smoke, marzipan and dried thyme with pretty florals of roses and lilies. The palate is rich, luscious and ripe, with the crunch of cranberry acidity providing lift and balance. A lovely long finish laced with the flavour of fresh licorice and stony minerals.

Winemaker's Notes:

"The 2018 Siren speaks of the wild growing season we experienced that year. There is a very appealing savoury perfume that adds wonderful complexity to the florals, spice and rich fruit notes we usually see from these vineyard blocks. The Siren will always be a special wine in the Akarua range; being a barrel selection from the best parcels on our Cairnmuir Road home block, and an homage to Sir Clifford Skeggs."

CELLARING & SERVICE

8-10 years, at low stable temp approx. 12C. Decant one hour before enjoying at 16-19C in generous stemware.

TECHNICAL ANALYSIS

Vineyard Manager:

Mark Naismith

Winemaker:

Andrew Keenleyside

Harvest date: 15th March-1st April 2018

Brix at Harvest: 23.4

Alcohol: 13.96 %

Titrateable Acidity: 7.9g/L

pH: 3.64

Bottled: Feb 2020

