



AKARUA
CENTRAL OTAGO

The Siren Pinot Noir 2019
Bannockburn, Central Otago



VINEYARDS

Cairnmuir Road

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: 23 years old

Trellising system & pruning:

VSP, spur

VINTAGE

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 GDD

Rainfall: 426 ml Oct-April

VINIFICATION

100% handpicked
100% de-stemmed
18 months in French oak
Mixture of new and seasoned French barriques
1 year of bottle age before release

TASTING NOTE

Bright ruby hue. Savoury developing nose of charred wood, caramelised black plum & cured meat. The palate reveals concentration, producing notes of blackcurrant & mulberry. Notes of vanilla & star anise accompany the rich fruit flavour. Silken tannin give the palate a full weight and rounded mouthfeel. Balanced acidity and the spice notes of Szechuan pepper and fennel seed give the wine a long, persistent finish.

Winemaker's Notes:

"The Siren is always a special wine within the Akarua range; being a barrel selection from the best parcels on our Cairnmuir Road home block. Vine age continues to play an increasingly important part, as the flavours in the fruit reflect a picture of the vineyards in a complex and delicious way."

CELLARING & SERVICE

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

TECHNICAL ANALYSIS

Vineyard Manager:

Mark Naismith

Winemaker:

Andrew Keenleyside

Harvest date: March 26, 2019

Brix at Harvest: 23

Alcohol: 14%

Titrateable Acidity: 4.9 g/L

Bottled: February 2021

