



**AKARUA**  
CENTRAL OTAGO



## Akarua Rosé Brut NV Central Otago

### VARIETIES

41% Pinot Noir, 59% Chardonnay

### SUBREGION/VINEYARD/BLOCK

#### **Bannockburn**

#### **Cairnmuir Rd (home block)**

**Blocks:** Kawarau, Clutha, Cairnmuir  
**White**

**Clones:** 5,6, 15, Abel varying rootstocks

**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

**Trellis system & pruning:** VSP, spur

#### **Felton Rd Terraces**

**Blocks:** Kofiua, Kolo

**Clones:** 10/5,115; varying rootstocks

**Aspect:** north west

**Row orientation:** east/west

**Soil:** Young alluvial, schist based sandy silt and loams overlaying schist rock

**Elevation:** 240m

**Vine age:** 23 years

**Trellis system & pruning:** VSP, spur

#### **Pisa**

#### **Murrel, de Bettencor**

**Clones:** 6, Mendoza, 10/5

**Aspect:** flat and level river terrace created by glacial activity

**Elevation:** 205m

**Row orientation:** north/south

**Soil:** fine silt loam over schist based alluvial gravels

**Vine age:** 27 years

**Trellis system & pruning:** VSP, spur

### SUBREGION/VINEYARD/BLOCK

#### **Pisa**

#### **25 steps**

**Clones:** 777

**Aspect:** highly undulating, terraced vineyard

**Elevation:** 200-317m

**Soil:** Sandy, stony loam topsoil, sub soil mix of deep gravels and clay loams

**Vine age:** 18 years old

**Trellis system & pruning:** VSP, spur

### BASE WINEMAKING/BLENDING

- 100% hand-harvested

- whole bunch pressed

- parcels kept separate for ferment

- 30% old French barriques, rest stainless

- mix wild/inoculated yeast

- base wines unfined

### TIRAGE / LEES AGING

Following secondary fermentation and lees ageing for 18 months, the wine is riddled, disgorged, aged on cork and released.

### TASTING NOTE

Lifted red berry perfume of raspberries and fresh strawberries with rose petals. The palate is richly creamy with red apples, red nectarine skin and fine persistent bead. Great length and mouth filling texture balanced with fine acidity. A food matching sparkling wine with nuance and intrigue.

### TECHNICAL ANALYSIS

**Winemaker:** Andrew Keenleyside

**Disgorged:** From April 2021

**Dosage:** 6.0 g/L

**ABV:** 13%

