



AKARUA
CENTRAL OTAGO



Akarua Chardonnay 2021 Central Otago

SUB REGION

Bannockburn

VINEYARD

Cairnmuir Road

Cairnmuir White 100%

Clones: 15 and 6, varying rootstocks

Aspect: north/north west sloping
elevated glacial terrace

Row orientation: east/west

Soil: weakly structured light alluvial
soils overlaying schist rock

Vine age: 23years

Trellis system & pruning:

VSP, spur

VINTAGE NOTES

Growing conditions: Following a winter with low rainfall, it was a dry start to the season. Heavy rains on January first (100ml) were a great relief and boosted fruit set and berry weight. Warm settled weather through late Feb and early March continued through harvest, and with little threat from frosts or stoppages from rain, ensured the fruit arrived evenly at the winery in excellent condition.

Grower Degree Days: 1110

Rainfall: 266 ml Sept-April

VINIFICATION

Whole bunch pressed, bottled unfined
Yeast: 100% wild, 90% malolactic
fermentation

Fermentation: 100% barrel ferment

Oak: 10 months in 1-12 year old
barriques, 5% new,

Gillet/Saury/Francois Freres

Lees: 10 months, once monthly
battonage

TASTING NOTE

Golden hue.

Complex nose of elderflower, ripened
guava and fleshy yellow peach. Palate
follows through with fresh minerality,
zesty lime and tropical fruit notes of
mango & guava.

Bright acidity giving length with
layered textures of fresh cream and
vanilla bean.

Winemakers Notes:

"Our 2021 chardonnay comes entirely
from a single block on our Cairnmuir
Road vineyard. The vines here are now
25 years old and it is a pleasure to see
complexity developing and the wine
reflecting the terroir of the sites with
stone fruit, citrus and spice notes."

Recommended cellaring 5-7 years

TECHNICAL ANALYSIS

Winemaker: Andrew Keenleyside

Viticulturist: Mark Naismith

Harvest dates: April 5th

Brix at Harvest: 22.0-23.0

Alcohol: 13.5%

Titrateable Acidity: 6.7

pH: 3.22

