



AKARUA
CENTRAL OTAGO



Alchemy Ice 2021 Central Otago

VARIETIES

Riesling 100%

HISTORY & STORY

Our Alchemy Ice is an homage to the great ice wines of Canada, Germany and Austria. In these countries, grapes are left on the vine and freeze when the temperature drops as winter approaches. The grapes are harvested and pressed, and as the water component in the fruit is frozen, the juice is highly concentrated in sugar and flavour and is fermented to become a sweet wine.

VINIFICATION

Different to traditional Ice Wines, the grapes for our Alchemy are harvested at the same time as the other grapes for making dry white wines, and sent to a blast freezer to be frozen. This ensures the grapes have racy acidity to balance the sweetness. We use two types of German ice wine yeast which perform at low temperatures and high sugar levels to ferment the concentrated juice.

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

TASTING NOTE

Glorious nose – white stone fruit, vanilla crème brulee and caramelised pecans; with heady notes - musk, rose petals, baked spices - and exotic fruits – lychee and guava. Complex palate with a fruit salad of flavour and fine, persistent mineral and spice finish. Perfectly balanced between decadent richness and ethereal purity. Absolutely delicious.

Winemakers Notes:

" I love the acidity in this wine – it's the perfect foil for the luscious, sweet fruit flavour. Don't be shy in matching this with savoury dishes and cheese too – blue cheese is a wonderful combination. And the French have sweet wine for entrée with their foie gras and pâté!

Delicious right now and cellar for 10+ years."

TECHNICAL ANALYSIS

Winemaker	• Andrew Keenleyside
Bottled	• October 2021
Alcohol	• 9 %
Residual Sugar	• 246g/L
T/Acidity	• 8.3 g/L
PH	• 3.1

ACCOLADE HISTORY

Cuisine Magazine 2019, 2018
5 stars No. 1 NZ Sweet Wine

"The golden hue and rich viscosity produce a stunning visual in the glass. The beautifully concentrated floral and spicy aromas open out to flavours of apricot, lychee and honeyed caramel. The palate remains fresh and vibrant with balanced acidity and a supportive phenolic structure."

