



**AKARUA**  
CENTRAL OTAGO

De Bettencor Sauvignon Blanc 2020  
Pisa, Central Otago

**SUB REGION**

**Region:** Central Otago  
**Sub Region:** Pisa

**De Bettencor Vineyard**

**Vines:** Organic,  
**Clones:** Unknown (own rooted)  
**Aspect:** A flat block mid terrace between the base of the Pisa Range and Lake Dunstan  
**Row orientation:** north / south  
**Soil:** Waenga fine sandy loam  
**Elevation:** 220m  
**Vine age:** 28 years  
**Trellis system & pruning:** VSP, spur and cane  
**Organically Certified 1996**



**VINTAGE**

**Growing conditions:** Higher winds and cooler temperatures through Oct to early January affected flowering and fruit set, leading to variation in ripening across the estate and lower natural yields. Summer arrived briefly in February and helped lift the seasons growing degree days (GDD) and earlier disease concerns were alleviated by the third driest March seen since 1985 (only 6mm fell).

**Organic farming:**

Vineyard cultural practices are focused on this premium wine with extensive hands on inputs such as hand leaf plucking and shoot positioning. Organic farming demands pro-active management and the above approach ensures open canopies for disease prevention and enhanced fruit development.

**Growing Degree Days:** 980 GDD  
**Rainfall:** 295 ml Oct-April

**VINIFICATION**

Handpicked and whole bunch pressed. A mix of natural and inoculated ferments, with 100% neutral barrels. Extended yeast lees contact to increase complexity and texture.

**TASTING NOTE**

Golden hue in colour. Aromas of white pepper and blackcurrant leaf. The pallet is textural with lime sorbet acidity. Gooseberry notes softening into melon and salted white peach. Extended lees contact has increased complexity and texture. A lengthy, persistent finish.

**Winemaker Notes:**

Whole bunch pressing, combined with careful cooper selection and extended aging have come together to make this textural style of Sauvignon Blanc.

**TECH ANALYSIS**

**Viticulturist:** Mark Naismith  
**Winemaker:** Andrew Keenleyside  
**Harvest Date:** April 2, 2020  
**Bottled:** December 2021  
**Brix:** 21-22  
**Alcohol:** 12%  
**Residual Sugar:** 5.02 g/L  
**Titrateable Acidity:** 8.9 g/L  
**pH:** 2.95

