



AKARUA

RUA



Chardonnay 2019 Central Otago

REGION

Region: Central Otago
Sub Regions: Pisa

VINEYARDS

De Bettencor
Clones: 6, Mendoza, own rootstocks, certified organic
Aspect: flat and level river terrace created by glacial activity
Row orientation: north/south
Soil: fine silt loam over schist based alluvial gravels
Vine age: 26 years
Trellis & pruning: VSP, spur

VINTAGE NOTES

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

Whole bunch pressed, bottled unfined
Yeast: 100% wild, 90% malolactic fermentation
Fermentation: 100% barrel ferment
Oak: neutral French oak barriques
Lees: once monthly battonage

TASTING NOTE

Floral nose of jasmine and citrus blossoms, with yellow nectarine and beeswax. The palate is bright and racy with the juiciness of grapefruit and Meyer lemons, with a mineral finish.

Winemakers Notes:

"This the first year we have bottled a chardonnay from our certified organic deBettencor vineyard in Pisa. It is wonderful to see the influence of the subregion in the bright citrus-led character of the wine."

Recommended cellaring 1-3 years

TECHNICAL ANALYSIS

Viticulturist:
Mark Naismith
Winemaker:
Andrew Keenleyside
Harvest date: 7th April 2019
Brix at Harvest: 22
Alcohol: 12.9 %
Residual Sugar: 1.11 g/L
Titrateable Acidity: 5.8 g/L
pH: 3.10
Bottled: August 2020

