

2019 Akitu 'A2' Pinot Noir Blending and Tasting Notes

Clones: 45% 777, 23% 667, 32% 115

Treatment: 35% whole bunch, balance whole berry, 7% new French oak

Volume: 9,866 litres, 1.096 x 12b cases **Technical:** Alcohol 13.6%, TA 4.9g/l

Harvest Dates: 12th April 2019 to 16th April 2019

Bottling Date: 19th March 2020

Dark garnet with a crimson glow, it's almost opaque at the centre of the glass

The aroma opens with spicy dark cherry and a hint of fresh cinnamon over thyme and a wonderful waft of liquorice. There is a lift of whole bunchy graphite on the nose with depth coming from dark rose petal and a hint of violets. Excellent depth and complexity while showing opulent fruit density.

Rich and generous dark cherry fruit entry opening to an expansive and plush texture with layers of spice and subtle earthy notes. The tannin is enveloped in a silk cushion of fruit fullness and reassuring weight.

This wine finishes with a fine beam of acidity which brings freshness and vibrance as well as an almost infinite length – true to brief; generous and rewarding.

Cellaring – Up to five years, perhaps more but it's unlikely to survive unopened!

Food – Would go perfectly with Peking duck pancakes.



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