

akitu

2022 Akitu Pinot Noir Blanc Blending and Tasting Notes

Clones: 100% Block A 777
Volume: 2,921 litres – 324 x 12b cases equivalent
Technical: Alcohol 14.6%, TA 6.2g/l
Harvest Dates: 7th April 2022
Bottling Date: 16th August 2022

Mid lemon base with a bronze to pewter hue. Ruby grapefruit across gentle stone fruit perfume with mineral and talc - some apple crumble. The faintest waft of cinnamon and yellow flowers gives way to a touch of autumnal leaves, peach and nectarine with a hint of almond and brioche.

The silky yet textural entry leads powerful stone fruit and spicy apple, a hint of anise adding complexity. Supple but powdery tannins with a chalky carry give line and length. Gently zippy almost umami like but with a plush core of Rainer cherries. The palate line has a distant horizon setting persistence, with rose petals falling through the line of sight that just keeps going. One of life's great lessons is to never waste a sunset, and you get a beautiful one here.

This wine is all about the fruit profile, which holds a purity and definition in a unique manifestation. 100% 777 clone Pinot Noir, whole bunch pressed, cold settled and racked cloudy to ferment with a neutral yeast strain before extended lees contact to build texture. In essence the winemaking is straightforward and the vineyard is the hero here.

Food: Start with some Sashimi, move onto Takoyaki and Tempura Prawns before a big bowl of Udon Noodles with some spice. If you have finished the bottle, get another, and break out the Hibachi with some Wagyu, this wine will bring it to life.



www.akitu.wine

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