

# AKARUA THE SIREN 2019

Central Otago - Bannockburn



*The second most widely planted grape variety in New Zealand, pinot noir captures and reproduces the intensity from the terroirs of Bannockburn. This wine region now finds itself on the world map of wines thanks to its exceptional pinot noir, on a par with Burgundy and Oregon, the two regions traditionally synonymous with this grape variety.*

*"The Siren", Akarua's super premium cuvee, leaves in its wake a mesmerising and ambitious Pinot Noir. It is composed of the finest parcels from Cairnmuir Road in Bannockburn, where grapevines flourish beautifully in a very windy, very hot and very dry environment. The odyssey of a full-bodied and complex wine, both floral and spicy with enchanting black-berry aromas.*

VINEYARD AREA : 34ha (2ha for the Siren)

BLEND : 100% Pinot Noir

ALCOHOL : 14%



## THE VINEYARD

SOIL TYPE : Mixed sward cover in between the rows

AVERAGE AGE OF THE VINE : 23 years

ELEVATION : 270m

GRAPE VARIETIES : Pinot Noir

PRUNING : VSP, spur

HARVEST : 100% handpicked, 100% de-stemmed

HARVEST PERIOD : March 26th, 2019

## THE WINE

WINEMAKING : Indigenous yeast ferment.

AGEING : In French oak barrels with a mixture of new and seasoned French barriques, with 9 barrels in the final blend. One year of bottle age before release.

AGEING DURATION : 18 months

## TASTING COMMENTS



Bright ruby hue.



Savoury developing nose of charred wood, caramelized black plum and cured meat.



The palate reveals concentration, producing notes of blackcurrant and mulberry. Notes of vanilla and star anise accompany the rich fruit flavour. Silken tannin give the palate a full weight and rounded mouthfeel. Balanced acidity and the spice notes of Szechuan pepper and fennel seed give the wine a long, persistent finish.



Great ageing potential of 10+ years, at low stable temp approx. 12°C. Decant one hour before enjoying at 16-19°C in generous stemware.

## FOOD & WINE PAIRING

Akarua The Siren complex, sophisticated and powerful flavours make it a perfect match for game meats such as a roe deer sirloin with cantarellus mushrooms and redcurrants.