

**AKARUA  
ROSÉ  
2023**

Central Otago - Bannockburn



*Akarua is a unique site made of 52 ha (including 34,5 ha of vines) nestled in the foothills of snow-capped mountains, on the bank of the Kawarau River, upstream of Dunstan Lake and amid breathtaking scenery. Located in the Central Otago region, in Bannockburn, the vineyard is planted over three terraces facing west giving it intense all-day sun during the growing season. This exceptional terroir offers a great pinot noir expression, as a reflection of the dramatically beautiful mountains surrounding the estate. Akarua means "two vines" in Māori, referring to the original grape varieties planted in 1996 by the Sir Clifford Skeggs: pinot noir and chardonnay. They now represent 78.5 % and 2% of the parcels respectively, and a small amount of pinot gris and riesling completes the offering.*

VINEYARD AREA : 21 ha  
BLEND : 100% Pinot Noir  
ALCOHOL : 13 %



Vegan

#### THE VINEYARD

SOIL TYPE : Weakly structured light alluvial soils overlaying schist rock  
AVERAGE AGE OF THE VINE : 26 years  
ELEVATION : 230-270 m  
GRAPE VARIETIES : 100% Pinot noir  
PRUNING : VSP, Spur  
HARVEST : Hand picked  
HARVEST PERIOD : 22<sup>th</sup> of March 2023

#### THE WINE

WINEMAKING : Carefully hand harvested grapes were gently pressed then followed by a long cool fermentation. The fermentation was stopped to retain a very small amount of sugar to balance the fruit weight and acidity. A small amount of Pinot Noir fermented on skins was added at the end of fermentation to add a layer of complexity and to give brightness to the colour.  
AGEING : Stainless steel tanks.  
AGEING DURATION : 5 months

#### TASTING COMMENTS



Akarua Rosé is light pink with clear hues.



Fragrant strawberry, raspberry, candy, apple, honeysuckle notes with a hint of citrus.



The palate is dry with ripe raspberry, apple, cranberry and lemon. Light to medium bodied with balanced acidity and appealing textural components. The mid palate has lovely minerality that leads into a long citrus finish.



Recommended cellaring through 2025.

#### FOOD & WINE PAIRING

*Enjoy this wine with a nice seafood platter or a melon and mozzarella salad.*