

# akitu

## 2021 Akitu 'A1' Pinot Noir Blending and Tasting Notes

**Clones:** 49% F Abel, 20% F Mix, 13% B115, 12% Clone 5, 6% A777  
**Treatment:** 31% whole bunch, balance whole berry, 25% new French oak  
**Volume:** 3,396 litres – 377 x 12b cases equivalent  
**Technical:** Alcohol 13.8%, TA 5.3g/l  
**Harvest Dates:** 30<sup>th</sup> April and 1<sup>st</sup> May 2021  
**Bottling Date:** 15<sup>th</sup> March 2022

Mid ruby garnet with a brick red glow.

The spicy mineral perfume is familiar – intriguing and restrained, promising another elegant evolution. This vintage marked with wildflowers and woody herbs - the fruit sitting confidently in the red spectrum.

Fresh and lifted raspberries and ripe red cherry, background brown spice and some rose petal detail. Subtle graphite and anise with a light herb note. Very fresh and youthful, a hint of pink peppercorn and briar. Forthright and aromatically on its toes for now, along with a suitably subtle and integrated oak fragrance.

Juicy and plush with very fine tannins and a supple texture. Svelte red cherry fruit with depth and purity around a voluptuous plump core - juicy and open, yet slick and polished. Fabulous tension and coiled energy and there is an earthy length and complexity to the finish but it's the ripe red cherry which runs all the way through. Hints of graphite and smoky depth. The palate is very crisp and vibrant, almost resonant acidity sitting comfortably within the tannin frame, enveloping warmth on the finish - cashmere blanket type stuff.

Exquisite fruit, silky tannins held in a pronounced structure, long and persistent. It's in great shape now but there is nothing but upside from another 5 to 10 in the cellar – but you'll need to keep it hidden!

Food – Autumn evening, fire pit, grilled pork chops with cherry compote. Bring that blanket.

