



AKARUA
CENTRAL OTAGO

Akarua

RUA Pinot Noir 2019

New Zealand > Central Otago

Dry, Red, Still wine

100% Pinot Noir

Lifted perfume of spices - cinnamon, black pepper and clove; with brambles, sage and wild thyme. Bright red berries, with darker notes of mulberries and black cherries. Soft silken tannins, bright structural acidity with an earthy mineral thread.

Terroir

VINEYARDS BANNOCKBURN Cairnmuir Rd (home block) Blocks: Kawarau, Clutha, Southview, Cairnmuir Rise, Cairnmuir Red Clones: 5,6,13, 115, 777, 114, 10/5; varying rootstocks Aspect: north/north west sloping elevated glacial terrace Row orientation: east/west Soil: weakly structured light alluvial soils overlaying schist rock Elevation: 270m Vine age: 23 years Trellis system & pruning: VSP, spur Felton Rd Terraces Blocks: Kofiuia, Kolo Clones: 5,777,667,115,113, 114; varying rootstocks Aspect: north west Row orientation: east/west Soil: Young alluvial, schist based sandy silt and loams overlaying schist rock Elevation: 240m Vine age: 23 years Trellis system & pruning: VSP, spur PISA Lilyvale, De Bettencor, Murrel Clones: 10/5, 115, 777, 114, 113, 5 Aspect: flat and level river terrace created by glacial activity Elevation: 205m Row orientation: north/south Soil: fine silt loam over schist based alluvial gravels Vine age: 27 years Trellis system & pruning: VSP, spur 25 steps Clones: 5, 6, 115, 667, 10/5 Aspect: undulating, steep, terraced Elevation: 200-317m Soil: Sandy, stony loam topsoil, sub soil mix of deep gravels and clay loams Vine age: 18 years Trellis & Pruning: VSP, spur Winemaker's note: The 2019 RUA is a return to a darker, spicy style after the 2018 vintage which was dominated by red berry character. It's wonderful to see the Bannockburn roasted spiced note, wild herb perfume and concentrated fruit character with lovely, soft approachable tannins. A benchmark vintage of RUA. VINTAGE NOTES Growing conditions: Characteristically unpredictable Central Otago growing conditions bookended by frost events. Overall, a cool, settled season with good rainfall resulting in long, gentle development of flavour and physiological ripeness. Budburst, flowering and fruit set all right on schedule this year for our cool climate region. Grower Degree Days: 1,100 Rainfall: 426 ml Oct-April

Vinification

VINIFICATION Whole bunch fermentation: 8% Pre-ferment maceration:5-7 days Yeast: Inoculated & Wild Fermentation heat: Peaked at 31°C Punch-downs: Twice daily Post fermentation maceration: 6-10 days Oak treatment: 100% French oak barrel maturation for 7 months.

International Wine Challenge (IWC)
Sommelier Wine Awards

Silver

Alc.: 13.50 %
Sugar: 0.26 g/l
Acidity: 4.80 g/l



Vegetarian



Vegan

