



**AKARUA**  
CENTRAL OTAGO

Akarua

## Akarua Central Otago Rosé Brut

New Zealand > Central Otago  
Brut, Rosé, Sparkling wine  
63% Pinot Noir, 37% Chardonnay

Lifted red berry perfume of raspberries and fresh strawberries, together with more complex notes of strawberry jam on brioche toast. The palate is richly creamy with red apples, red nectarine skin and fine persistent bead. Great length and mouth filling texture balanced with fine acidity. A food matching sparkling wine with nuance and intrigue.

### Terroir

SUBREGION/VINEYARD/BLOCK Bannockburn Cairnmuir Rd (home block) Blocks: Kawarau, Clutha, Cairnmuir White Clones: 5,6, 15, Abel 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: 22 years Trellis system & pruning: VSP, spur Felton Rd Terraces Blocks: Kofiuia, Kolo Clones: 10/5,115; 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: 22 years Trellis system & pruning: VSP, spur Pisa Murrel, de Bettencor Clones: 6, Mendoza, 10/5 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: 26 years Trellis system & pruning: VSP, spur Pisa 25 steps Clones: 777 Aspect: highly undulating, terraced vineyard Elevation: 200-317m Soil: Sandy, stony loam topsoil, sub soil mix of deep gravels and clay loams Vine age: 17 years old Trellis system & pruning: VSP, spur Pisa 25 steps Clones: 777 Aspect: highly undulating, terraced vineyard Elevation: 200-317m Soil: Sandy, stony loam topsoil, sub soil mix of deep gravels and clay loams Vine age: 17 years old Trellis system & pruning: VSP, spur

### Vinification

100% hand-harvested - whole bunch pressed - parcels kept separate for ferment - 27% old French barriques, rest stainless - mix wild/inoculated yeast - base wines unfined

Decanter Medal	Silver
International Wine Challenge (IWC)	Silver
Decanter Medal	Gold
New Zealand International Wine Show	Silver
Sommelier Wine Awards	Silver

Alc.:	13.00 %
Sugar:	5.42 g/l
Acidity:	6.70 g/l



Vegetarian

