

# AKARUA

## Central Otago Brut NV NV



<b>Category:</b>	WINE		
<b>Style:</b>	SPARKLING METHODE		
<b>Variety:</b>	METHODE TRADITIONNELLE		
<b>Region:</b>	CENTRAL OTAGO		
<b>Vintage:</b>	NV		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Akarua Estate Vineyard, fine sandy/loam topsoils overlaying schist. Vine Age: 15 Years		
<b>Vinification:</b>	Pinot Noir and Chardonnay from several blocks on the vineyard are hand harvested and whole bunch pressed. All batches are kept separate. Once malolactic fermentation is complete the base wines, together with up to 15% of base wines that have been aged for several years. The blended base wines are transferred to bottle to undergo the secondary sparkling fermentation. They are then aged for a minimum of 18 months on yeast before riddling, disgorging and labelling.		
<b>Appearance:</b>	A fresh aperitif style		
<b>Bouquet:</b>	Floral, savoury and bread dough aroma's.		
<b>Palate:</b>	The palate has a creamy middle and a long crisp brut finish.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.00%	<b>Packaging:</b>	6 x 750ml
<b>Hancocks Product:</b>	10118		