

AKARUA

Central Otago Rosé Brut NV NV



Category:	WINE		
Style:	SPARKLING METHODE		
Variety:	METHODE TRADITIONNELLE		
Region:	CENTRAL OTAGO		
Vintage:	NV		
Volume:	750ml		
Vineyard:	Akarua Estate Vineyard Height above sea level: 270m Soil: Fine sandy/loam topsoils overlaying schist. Vine age: 15 Years		
Vinification:	Chardonnay and Pinot Noir from several blocks on the estate vineyard are hand harvested and whole bunch pressed. All batches are kept separate. Juices are settled and racked to fermentation in old oak barriques and stainless steel tanks. For the Rosé, one Pinot Noir batch is fermented on skins to produce a red coloured base wine for inclusion in the blend. BLENDING Once malolactic fermentation is complete the base wines, together with up to 15% of reserve wine that have been aged for se		
Appearance:	It has a vibrant pink/ red hue and its aroma shows hints of strawberry as well as complex nutty and yeasty notes.		
Bouquet:	Its aroma shows hints of strawberry as well as complex nutty and yeasty notes.		
Palate:	The palate has a strong Pinot Noir influence, a lovely creamy mid palate and it carries to a long, savoury, brut finish. DRINKING OCCASION The Brut Rosé is the ideal wine to celebrate with friends, whenever and wherever you get together		
Technical Analysis:			
Alcohol:	13.00%	Packaging:	1 x 750ml
Hancocks Product:	10119		