

AKARUA

Central Otago Pinot Noir 2017



Category:	WINE	
Style:	RED WINE	
Variety:	PINOT NOIR	
Region:	CENTRAL OTAGO	
Vintage:	2017	
Volume:	750ml	
Vineyard:	Cairnmuir Vineyard 60%Kawarau, Clutha, Southview, Cairnmuir RiseFelton Rd Vineyard 40%Kofua, Kolo	
Vinification:	Whole bunch fermentation: 0%Pre-ferment maceration: 5 daysYeast: Inoculated and wild Fermentation heat: Peaked at 31CPunch-downs: Twice dailyPost fermentation maceration: 6 daysOak treatment: 10 months in 29% new French barriques, medium-plus toast, mostly Alliers Vosges forests	
Appearance:	Deep and bright ruby.	
Bouquet:	A riot of freshly-picked berry perfume - blueberries, raspberries and blackberries, with freshly ground nutmeg and wild rose petals.	
Palate:	The palate structure is lithe; the acids are juicy yet taut, and the fine supple tannins lengthen the mineral-led finish. The fruit spectrum finishes darker and more brambly with rich notes of bitter chocolate, fresh coffee and cigar smoke.	
Cellaring:	3-10 years	
Food Match:	GAME/MEAT	
Technical Analysis:		
Alcohol:	14.00%	Packaging: 1 x 750ml
Hancocks Product:	16043	