



# AKARUA

## Central Otago Chardonnay 2019



<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	CHARDONNAY		
<b>Region:</b>	CENTRAL OTAGO		
<b>Vintage:</b>	2019		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Cairnmuir Road Clones: 15 and 6, varying rootstocks Aspect: north/north west sloping elevated glacial terrace Row orientation: east/west Soil: weakly structured light alluvial soils overlaying schist rock Vine age: 23 years Trellis system pruning: VSP, spur		
<b>Vinification:</b>	Whole bunch pressed, bottled unfiltered Yeast: 100% wild Fermentation: 100% barrel ferment Oak: 10 months in 1-12 year old barriques, 5% new Lees: 10 months, once monthly battonage		
<b>Appearance:</b>	Golden, straw colour.		
<b>Bouquet:</b>	Complex nose of white peach, beeswax and cinnamon with floral notes of honey suckle and elderflower.		
<b>Palate:</b>	Palate follows through with pink grapefruit juiciness, fine mineral acidity lending length and focus and the texture of fresh cream from lees ageing.		
<b>Cellaring:</b>	Up to 7 years		
<b>Food Match:</b>	SEAFOOD/HEAVY CHICKEN		
<b>Technical Analysis:</b>			
Alcohol:	13.00%	pH:	3.17
Residual Sugar:	0	Packaging:	6 x 750ml
Titrateable Acidity:	6.6	Hancocks Product:	<b>16086</b>