

# AKARUA

## 25 Steps Central Otago Pinot Rose

### 2018



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	ROSE
<b>Region:</b>	CENTRAL OTAGO
<b>Vintage:</b>	2018
<b>Volume:</b>	750ml
<b>Vineyard:</b>	25 Steps Vineyard Clones: 5 and 6, mid-slope Aspect: highly undulating Elevation: 200-317m Soil: Sandy, stony loam topsoil, sub soil mix of deep gravels and clay loams Vine age: 16 years old Trellis System: VSP, spur
<b>Vinification:</b>	Pre-ferment maceration: saigne after 24 hours Fermentation vessel: stainless steel Yeast: 100% wild Oak treatment: 40% aged for 6 months in seasoned puncheons
<b>Appearance:</b>	Very pale salmon pink - Provence style
<b>Bouquet:</b>	Quince, jasmine and chamomile, with an earthy mineral note.
<b>Palate:</b>	Textural and voluminous on the palate with red cherries, roasted hazelnuts and mandarin skin. Fine acidity and finish, laced with a delicate, smoky thread of vanilla bean. A gastronomic wine for the dinner table to match delightfully with Trout Almondine.
<b>Cellaring:</b>	1-2 years
<b>Food Match:</b>	CHICKEN/SEAFOOD

#### Technical Analysis:

<b>Alcohol:</b>	13.00%	<b>pH:</b>	3.46
<b>Residual Sugar:</b>	1.9	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	6.4	<b>Hancocks Product:</b>	16107