



AKARUA

25 Steps Central Otago Pinot Noir 2018



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	CENTRAL OTAGO		
Vintage:	2018		
Volume:	750ml		
Vineyard:	25 Steps Vineyard. Clones: 115 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 Pruning: VSP, spur		
Vinification:	Pre-ferment maceration: 5 days cold soak Fermentation vessel: stainless steel Yeast: 50% wild Post-ferment maceration: 5 days Oak treatment: 10 months in seasoned barriques Unfined, vegan		
Bouquet:	Cranberries, wild raspberries and cherry drops, with an underlying mineral note of wet river stones.		
Palate:	Textural on the palate with red cherries, smoky vanilla bean and a fine acidity giving the wine life and energy. A long finish with spicy red berries.		
Food Match:	GAME/MEAT		
Technical Analysis:			
Alcohol:	14.00%	pH:	3.65
Packaging:	6 x 750ml	Titrateable Acidity:	6.9