

# AKARUA

## Central Otago Pinot Noir 2018



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	PINOT NOIR		
<b>Region:</b>	CENTRAL OTAGO		
<b>Vintage:</b>	2018		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Cairnmuir Vineyard 80% Felton Rd Vineyard 20%		
<b>Vinification:</b>	Whole bunch fermentation: 11% Pre-ferment maceration: 5 days Yeast: 50% wild Fermentation heat: Peaked at 31°C Punch-downs: Twice daily Post fermentation maceration: 6 days Oak treatment: 11 months in 29% new French barriques, medium-plus toast, mostly Alliers Vosges forests		
<b>Appearance:</b>	Deep and bright ruby		
<b>Bouquet:</b>	Multi-faceted nose of blood plums and red cherries; with star anise, nutmeg and cinnamon; and garrigue - brambles, wild thyme, heather, rosehip and crushed herbs.		
<b>Palate:</b>	The palate structure is lithe; the acids are juicy yet taut, and the fine supple tannins lengthen the smoky mineral finish. The flavour spectrum finishes with earthy notes from the vineyards - schist gravels and river pebbles.		
<b>Food Match:</b>	GAME/MEAT		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.50%	<b>pH:</b>	3.64
<b>Packaging:</b>	1 x 750ml	<b>Titrateable Acidity:</b>	5.1
<b>Hancocks Product:</b>	16113		