



# AKARUA

## Central Otago Chardonnay 2018



<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	CHARDONNAY		
<b>Region:</b>	CENTRAL OTAGO		
<b>Vintage:</b>	2018		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Kawarau (Bannockburn( 62%).Vine age: 22 yearsPisa 38%Certified organicVine age: 25 years		
<b>Vinification:</b>	Whole bunch pressed, barrel fermented,bottled unfindeYeast: wild / Burgundy yeast strain,90% malolactic fermentationFermentation: 20, 3 weeksOak: 1-12 year old barrels, 5% new,Gillet/Saury/Francois FreresLees: 10 months, once monthlybattonage		
<b>Appearance:</b>	Golden, straw colour.		
<b>Bouquet:</b>	Complex nose of yellow nectarine flesh,lemon zest, kaffir lime leaf, clover honeyand earthy minerality with exotic notesof papaya and jasmine.		
<b>Palate:</b>	Palate followsthrough with pink grapefruit juiciness, fine linear acidity lending length andfocus, lifted ground fennel spice perfume and finishing with river stone minerals.		
<b>Cellaring:</b>	5-7 years		
<b>Food Match:</b>	CHICKEN/SEAFFOOD		
<b>Technical Analysis:</b>			
Alcohol:	12.50%	Residual Sugar:	0.4gm
Packaging:	6 x 750ml	Titrateable Acidity:	6.9