AKARUA
Central Otago Chardonnay 2018

Category:	WINE
Style:	WHITE WINE
Variety:	CHARDONNAY
Region:	CENTRAL OTAGO
Vintage:	2018
Volume:	750ml
Vineyard:	Kawarau (Bannockburn(62%).Vine age: 22 yearsPisa 38%Certified organicVine age: 25 years
Vinification:	Whole bunch pressed, barrel fermented,bottled unfinedYeast: 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
Appearance:	Golden, straw colour.
Bouquet:	Complex nose of yellow nectarine flesh,lemon zest, kaffir lime leaf, clover honeyand earthy minerality with exotic notesof papaya and jasmine.
Palate:	Palate followsthrough with pink grapefruit juiciness, fine linear acidity lending length andfocus, lifted ground fennel spice perfume and finishing with river stone minerals.
Cellaring:	5-7 years
Food Match:	CHICKEN/SEAFFOOD

Technical Analysis:

Alcohol:	12.50%	Residual Sugar:	0.4gm
Packaging:	1 x 750ml	Titratable Acidity:	6.9