

AKARUA

Central Otago Chardonnay 2017



Category:	WINE
Style:	WHITE WINE
Variety:	CHARDONNAY
Region:	CENTRAL OTAGO
Vintage:	2017
Volume:	750ml
Vineyard:	Region: Central Otago Sub Regions: Bannockburn, Pisa VINEYARD BLOCKS Kawarau (Bannockburn) 51% Pisa 49%
Vinification:	Whole bunch pressed, barrel fermented, bottled unfiltered Yeast: wild / Burgundy yeast strain, 90% malolactic fermentation Fermentation: 20, 3 weeks Oak: 1-12 year old barrels, 5% new, Gillet/Saury/Francois Freres Lees: 10 mths, once monthly battonage
Appearance:	Golden, straw colour
Bouquet:	Complex nose of yellow nectarine flesh, lemon zest, kaffir lime leaf, clover honey and earthy minerality with exotic notes of papaya and jasmine.
Palate:	Palate follows through with pink grapefruit juiciness, fine linear acidity lending length and focus, lifted ground fennel spice perfume and finishing with river stone minerals.
Cellaring:	5-7 years
Food Match:	CHICKEN/SEAFOOD

Technical Analysis:

Alcohol:	13.34%	pH:	3.24
Residual Sugar:	0.4	Packaging:	1 x 750ml
Titrateable Acidity:	7.1	Hancocks Product:	16119