



# AKARUA

## Central Otago Pinot Noir 2019



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	PINOT NOIR
<b>Region:</b>	CENTRAL OTAGO
<b>Vintage:</b>	2019
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Cairnmuir Vineyard 68%, Felton Terraces Vineyard 32%
<b>Vinification:</b>	Pre-ferment maceration: 5 days. Yeast: 70% wild. Fermentation heat: Peaked at 31C. Punch-downs: Twice daily. Post-ferment maceration: 6 days. Oak treatment: 11 months in 27% new French barriques, medium-plus toast, mostly Alliers Vosges forests.
<b>Appearance:</b>	Deep and bright ruby.
<b>Bouquet:</b>	Seductive, ripe, fruity, floral and varietal with aromas of sweet dark red cherry and dried raspberry and a medley of minerality and sweet oak spices.
<b>Palate:</b>	Equally seductive and ripe on the palate with flavours that mirror the nose plus plum, clove, vanilla and thyme. An abundance of fine tannins, medium acidity and lengthy youthful finish.
<b>Cellaring:</b>	2028

### Technical Analysis:

Alcohol:	13.00%	pH:	3.57
Packaging:	6 x 750ml	Titrateable Acidity:	5.5