

AKARUA

Akarua Central Otago Alchemy Ice 2018



Category:	WINE
Style:	SWEET DESSERT
Variety:	OTHER
Region:	CENTRAL OTAGO
Vintage:	2018
Volume:	375ml
Vinification:	Yeast: Inoculated Two types of dessert wine yeast Fermentation Heat: Cool less than 15C
Appearance:	Golden honey
Bouquet:	White florals, with hints of rose petal and chamomile
Palate:	Complex with layers of peach, apricot, lychee and melon, trailing off to a beautiful lingering spicy finish with a touch of honey. A perfect balance between intense richness and balanced acidity.
Cellaring:	Up to 8 years

Technical Analysis:

Alcohol:	9.40%	pH:	3.21
Residual Sugar:	232 g/L	Packaging:	1 x 375ml
Titrateable Acidity:	7.4 g/L	Hancocks Product:	16309