

AKARUA

25 Steps Central Otago Rose 19 2019



Category:	WINE
Style:	RED WINE
Variety:	ROSE
Region:	CENTRAL OTAGO
Vintage:	2019
Volume:	750ml
Vineyard:	25 Steps Vineyard Clones: 5 and 6, mid-slope Aspect: highly undulating Elevation: 200-317m Soil: Sandy, stony loam topsoil, sub soil mix of deep gravels and clay loams Vine age: 16 years old Trellis System Pruning: VSP, spur
Vinification:	Pre-ferment maceration: saigne after 24 hours Fermentation vessel: stainless steel Yeast: 100% wild Oak treatment: 40% aged for 6 months in seasoned puncheons
Appearance:	Very pale salmon pink - Provence style.
Bouquet:	Quince, jasmine and chamomile, with an earthy mineral note.
Palate:	Textural and voluminous on the palate with red cherries, roasted hazelnuts and mandarin skin. Fine acidity and finish, laced with a delicate, smoky thread of vanilla bean. A gastronomic wine for the dinner table to match delightfully with Trout Almondine.
Cellaring:	1-3 years
Food Match:	CHICKEN/SEAFOOD

Technical Analysis:

Alcohol:	13.00%	pH:	3.46
Residual Sugar:	1.9	Packaging:	1 x 750ml
Titrateable Acidity:	6.4	Hancocks Product:	16327