

AKARUA ROSÉ 2024

Central Otago - Bannockburn



Akarua is a unique site made of 52 ha (including 34,5 ha of vines) nestled in the foothills of snow-capped mountains, on the bank of the Kawarau River, upstream of Dunstan Lake and amid breathtaking scenery. Located in the Central Otago region, in Bannockburn, the vineyard is planted over three terraces facing west giving it intense all-day sun during the growing season. This exceptional terroir offers a great pinot noir expression, as a reflection of the dramatically beautiful mountains surrounding the estate.

Akarua means “two vines” in Māori, referring to the original grape varieties planted in 1996 by the Sir Clifford Skeggs: pinot noir and chardonnay. They now represent 87 % and 10% of the parcels respectively, and a small amount of pinot gris and riesling (3%) completes the offering.

VINEYARD AREA : 21 ha
BLEND : 100% Pinot Noir
ALCOHOL : 13 %



Vegan

THE VINEYARD

SOIL TYPE : Weakly structured light alluvial soils overlaying schist rock

AVERAGE AGE OF THE VINE : 28 years

ELEVATION : 230-270 m

GRAPE VARIETIES : 100% Pinot noir

PRUNING : VSP, Spur

HARVEST : Hand picked

HARVEST PERIOD : 21th of March 2024

THE WINE

WINEMAKING : Carefully hand harvested grapes were gently pressed then followed by a long cool fermentation. The fermentation was stopped to retain a very small amount of sugar to balance the fruit weight and acidity. A small amount of Pinot Noir fermented on skins was added at the end of fermentation to add a layer of complexity and to give brightness to the colour.

AGEING : Stainless steel tanks.

AGEING DURATION : 4 months

TASTING COMMENTS



Akarua Rosé is pale pink with clear hues.



Fragrant citrus blossom, mandarin, peach, melon, jasmine and sherbet.



Dry with sweet cranberry, red apple, fresh strawberry and lemon/lime. Nice bright acidity and a hint of saltiness, medium bodied, complex with a long mineral red plum finish.



Recommended cellaring through 2026.

FOOD & WINE PAIRING

Enjoy this wine as an aperitif or with a nice seafood platter, cheese boards or a light fruit tarts or sorbets.