

# AKARUA

## Central Otago Vintage Brut 2015



<b>Category:</b>	WINE		
<b>Style:</b>	SPARKLING METHODE		
<b>Variety:</b>	METHODE TRADITIONNELLE		
<b>Region:</b>	CENTRAL OTAGO		
<b>Vintage:</b>	2015		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Akarua Estate Vineyard Height above sea level: 270m Soil: Fine sandy/loam topsoils overlaying schist. Vine age: 17 Years		
<b>Vinification:</b>	Chardonnay and Pinot Noir from several blocks and clones on Akarua Estate were hand harvested and whole bunch pressed. All batches were kept separate until final blending. 20% wild Yeast fermentation occurred in stainless steel tanks and older oak barrels 30% unfined. To give the wine a slight dominance of red fruit character over 50% of the blend is Pinot Noir, Chardonnay contributes roundness and finesse		
<b>Bouquet:</b>	The nose displays depth and elegance with subtle hints of sea shell and citrus.		
<b>Palate:</b>	A captivating long fine palate with flavours of citrus and brioche enhanced by toasty, nutty and yeasty notes, leading a long crisp brut finish. Akarua Vintage Brut 2015 is a wine of character and complexity. Exotic florals strawberry notes from pinot baguette acidity fine soft sea shell, fresh lemony fruit roundness and richness.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.00%	<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	16380		