



AKARUA

Alchemy Ice 2019



Category:	WINE		
Style:	SWEET DESSERT		
Variety:	OTHER		
Region:	CENTRAL OTAGO		
Vintage:	2019		
Volume:	375ml		
Vineyard:	Gewurztraminer 10%, Reisling 90%		
Vinification:	Different to traditional Ice Wines, the grapes for this Alchemy are harvested at the same time as the other grapes for making dry white wines, and sent to a blast freezer to be frozen. This ensures the grapes have racy acidity to balance the sweetness. Akarua use two types of German ice wine yeast which perform at low temperatures and high sugar levels to ferment the concentrated juice.		
Appearance:	Golden hue and rich viscosity.		
Bouquet:	Glorious nose white stone fruit, baked pear and caramelised pecans; with heady notes musk, Turkish delight, rose petals and exotic fruits pineapple, lychee and guava.		
Palate:	Complex palate with a fruit salad of flavour and fine, persistent mineral and spice finish. Perfectly balanced between decadent richness and glacial purity.		
Cellaring:	Now to 10 years		
Technical Analysis:			
Alcohol:	11.00%	pH:	3.17
Residual Sugar:	278g/L	Packaging:	12 x 375ml
Titrateable Acidity:	8.7g/L	Hancocks Product:	18643