

akitu

2023 Akitu Pinot Noir Blanc Blending and Tasting Notes

Clones:	100% Block A 777
Volume:	4,600 litres – 511 x 12b cases equivalent
Technical:	Alcohol 13.1%, TA 6.2g/l
Harvest Dates:	16 th April 2023
Bottling Date:	10 th August 2023

Light straw yellow with a rose gold hue.

Complex festoon of aromatics and perfume. Pink and orange rose petal, subtle musk bouquet over ripe stone fruit, nectarine, and apricot blossom. There is an expansion of pistachio dust on wet slate, hints of camomile and marigold adding layers of earthy florals. A distant note of amaranth and cinnamon lead you to the top of the haystack, near the roof of the hay shed on a summer afternoon, a touch halcyon perhaps.

While there is plenty of fruit there is a distinct savoury almost saline presence to the palate of this wine. Tight and crunchy entry with a long and abundant persistence. Ripe quince and custard apple and a hint of feijoa, leads to grapefruit and mandarin with notes of kaffir lime leaf folding through cinnamon and baking spices. Unique volume and textural power with supple acid tension giving way to a very long and silky finish. Hints of wild strawberry and white cranberry linger well after the tactile effect has dissipated.

White anchovies and grilled squid on the Barcelona waterfront would seem ideal.

Winemaking

This wine is all about the vineyard and minimal winemaking interference. So, the question is, how to best capture the sense of place and variety with so few levers to pull?

Picking in the cool of the morning and whole bunch pressing to ensure minimal phenolic extraction. Gentle juice handling and into ferment with fluffy juice solids has given us fruit expression with a cosy overlay of silky yeast derived texture on a harmonic tannin base.

Partial ferment in old French oak adds another dimension of complexity.



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