

**AKARUA  
PINOT GRIS  
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 78.5 % and 2% of the parcels respectively, and a small amount of pinot gris and riesling completes the offering.*

VINEYARD AREA : 1.74 ha  
BLEND : 100% Pinot Gris  
ALCOHOL : 13 %



Vegan

#### THE VINEYARD

SOIL TYPE : Weakly structured light alluvial soils overlaying schist rock.  
AVERAGE AGE OF THE VINE : 23 years  
ELEVATION : 220m  
GRAPE VARIETIES : 100% Pinot Gris  
PRUNING : VSP, Spur  
HARVEST : Hand picked  
HARVEST PERIOD : 23<sup>rd</sup> of March and the 27<sup>th</sup> of March 2024

#### THE WINE

WINEMAKING : Carefully hand harvested grapes were gently pressed for settling. The settled juice was transferred to a 1000 litre sandstone Amphora, some older barrels and a stainless-steel tank. Cool slow fermentation followed with extended yeast lees contact of four months. The three resulting wines were blended and prepared for bottling  
AGEING : Stainless steel tanks and sandstone Amphora.  
AGEING DURATION : 4 months.

#### TASTING COMMENTS



Akarua Pinot Gris is pale lime yellow with clear hues.



The nose is pretty and perfumed, with peach blossom, pear, apricot, elderflower and a touch of caramel.



An appealing dry palate with sweet peach, nashi pear, lychee, apricot, zesty lemon and biscuit. Medium bodied with lovely balance. Delicate minerality that runs through to a long pear finish.



Cellaring through 2028.

#### FOOD & WINE PAIRING

*Can be enjoyed on its own or with grilled seafood and lemon, pork dishes and cheese fruit platter to name a few.*