



AKARUA
CENTRAL OTAGO



Pinot Gris 2019 Central Otago

REGION

Region: Central Otago
Sub Region: Bannockburn

VINEYARDS

Cairnmuir Rd

Vineyard block:

Cairnmuir White

Clones: Barry, Larcome

Aspect: west facing flat river terrace

Row orientation: east/west

Soil: Very sandy fine schist with free draining loams

Elevation: 270m

Vine age: 13 years old

Trellising system & pruning: VSP, spur

Cropping: 6.6 T/Ha

VINTAGE

Growing conditions:

Characteristically unpredictable Central Otago growing conditions bookended by frost events. Overall, a cool, settled season with good rainfall resulting in long, gentle development of flavour and physiological ripeness. Budburst, flowering and fruit set all right on schedule this year for our cool climate region.

Grower Degree Days:

1,100 GDD

Rainfall: 426 ml Oct-April

VINIFICATION

Whole bunch pressed

Ferment Vessel: 25% neutral barrel incl. 20% puncheon

Yeast: inoculated and wild – various strains

Fermentation Temp: 13-15°

Lees: stirred weekly

TASTING NOTE

Bright and clear with a pale golden hue.

Pretty lifted perfume of honey dew melon, cantaloupe and fresh nutmeg. Some textbook pinot gris oiliness contributes to a complex textural note of hazelnut meal. A finish of finely drawn acidity balances the palate.

Winemaker's Notes:

“Using neutral puncheons this year has really accentuated the pretty summer fruit and floral characters we love from our Bannockburn pinot gris vineyards. The schist soils here are very fine and sandy, especially in the Cairnmuir Rd block and this presents as a mineral/spice note on the finish of this wine.”

CELLARING

3-5 years

TECHNICAL ANALYSIS

Vineyard Manager:

Mark Naismith

Winemaker: Andrew Keenleyside

Harvest date: 14th April 2019

Brix at Harvest: 22

Alcohol: 13.5 %

Residual Sugar: 5.0 g/L

Titrateable Acidity: 6.2 g/L

Bottled: September 2019

PH: 3.06

