



AKARUA

CENTRAL OTAGO

AKARUA RUA PINOT NOIR 2017



VARIETY

100% Pinot Noir

REGION

Region: Central Otago

VINIFICATION

Whole bunch fermentation: Nil

Pre-ferment maceration: 5 days

Yeast: Inoculated & Wild – various strains

Fermentation heat: Peaked at 31°C

Punch-downs: Twice daily

Post fermentation maceration: 6 days

Oak treatment: 100% French oak barrel maturation for 7 months. 10% new with the balance in older wood.

APPEARANCE

Bright cherry.

STYLE

Typically Central Otago with a core of juicy red berry fruit and uninhibited by heavy oak influence.

BOUQUET

An abundance of bright red fruits, and lifted floral aromas, with a touch of savouriness.

PALATE

This Central Otago Pinot Noir is lavishly layered with sweet, ripe, red berries, underpinned with savoury characters and a touch of spice. Supple tannins flow softly across the palate. These are balanced by the wines acidity, leading to a long fruit driven finish.

CELLARING

A style that has been deliberately made to drink as a young fresh red.

TECHNICAL ANALYSIS

Winemaker	• Andrew Keenleyside
Bottled	• Dec 2017
Brix at Harvest	• 22-24
Alcohol	• 14 %
pH	• 3.6
T.A.	• 5.5
Residual Sugar	• <1g/l



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