



AKARUA

CENTRAL OTAGO

AKARUA CENTRAL OTAGO ALCHEMY ICE 2018

VARIETIES

Gewürztraminer 18%

Riesling 82%

HISTORY & STORY

Our Alchemy Ice is an homage to the great ice wines of Canada, Germany and Austria. In these countries, grapes are left on the vine and freeze when the temperature drops as winter approaches. The grapes are harvested and pressed, and as the water component in the fruit is frozen, the juice is highly concentrated in sugar and flavour and is fermented to become a sweet wine.

VINIFICATION

Different to traditional Ice Wines, the grapes for our 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. We use two types of German ice wine yeast which perform at low temperatures and high sugar levels to ferment the concentrated juice.

TASTING NOTE

Juicy ripe stone fruit – apricots, yellow peaches; musk, Turkish delight, rose petals and exotic fruits – pineapple, lychee and guava. Complex palate with a fruit salad of flavour and fine, persistent mineral and spice finish. Perfectly balanced between decadent richness and glacial purity.

Winemaker's Note:

I love the acidity in this wine – it's the perfect foil for the luscious sweet fruit flavour. Don't be shy in matching this with savoury dishes and cheese too – blue cheese is a wonderful combination. And the French have sweet wine for entrée with their foie gras and pâté! Delicious right now and cellar for 10+ years.

TECHNICAL ANALYSIS

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|----------------|----------------------|
| Winemaker | • Andrew Keenleyside |
| Bottled | • August 2018 |
| Alcohol | • 9 % |
| Residual Sugar | • 282g/l |
| T/Acidity | • 282g/l |
| PH | • 3.4 |



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