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wines worth sharing

Akarua 'Central Otago' Chardonnay 2018

Grape Varietal:	100% Chardonnay
Growing Region:	Bannockburn, Central Otago, New Zealand
Head Winemaker:	Andrew Keenleyside



Akarua is the largest privately owned single estate vineyard in Central Otago with a selection of stunning vineyards, specifically planted for a range of vibrant varietals. Akarua's winemaking and philosophy, led by Andrew is focused on showcasing purity of fruit and their unique terroir at its best through respectful winemaking and attention to detail. This 2018 Chardonnay is a vibrantly well balanced and elegant style.

This wine is sourced from a combination 62% Bannockburn & 38% Pisa fruit and with several different clones planted to suit each site. The vines are now showing some good age, varying from 22 years to 25 years of age. The growing season was virtually ideal, with a dry spring and early summer brought the whole growing season forward culminating in their earliest harvest, and the fruit arriving to the winery had excellent flavours and varietal character.

On arrival into the winery the fruit parcels were whole bunch pressed, and then barrel fermented using a wild Burgundian yeast strain. With around 90% of the wine going through malolactic fermentation and then aged for 10 months in mainly older oak barrels and a touch of new. With monthly lees stirring, before being blended and then rested for a period - as the wine was bottled unfiltered.

In your glass you will be greeted by a straw colour and shining hue. On the nose the different parcels showcase excellent levels of vibrant fruit acidity, that is evident in the lifted personality across the wine and on the finish. A defined mineral seam gives a focus to the palate, coming from the schist soils and combining nicely with the natural fruit acidity and the flavours of nectarines, lemon zest, kaffir limes, white honey even a hint of passionfruit and soft vanilla notes from the gentle use of oak. The lifted acidity gives the wine a grapefruit note to the core, along with giving the wine a lengthy, clean dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2018 Akarua 'Central Otago' Chardonnay has 12.6% Alc./vol. Chill gently and serve in an appropriate white wine glass at 7-9°C.

Cellaring Potential:

Drinking perfectly well this coming season; and will age nicely for 3-4 years.

Food Pairing Suggestions:

Perfect wine pairing with grilled chicken salad, oysters, stuffed crab, lightly crumbed fish, slow roasted tomato & artichoke pasta and soft cheeses - *enjoy.*

A vibrant Chardonnay, with defined character a focused elegant style.

