



GRAPE-TO-GLASS

wines worth sharing

Akarua Pinot Rosé 2022

Grape Varietal: 100% Pinot Noir

Growing Region: Bannockburn, Central Otago - New Zealand

Senior Winemaker: Pete Bartle - *(joined in Oct. 2022)



The Akarua vineyards were first established by the Skeggs family back in 1996. Though a new chapter started in October 2022, when the Edmond de Rothschild Heritage Group (whom are based in Bordeaux-France) purchased 34.5 hectares of these pioneering vineyards in Central Otago. The vast majority of vine purchased are on Cairnmuir Road, with a reputation as the holy grail of Bannockburn. Nestled in the foothills of the mountains and amongst breathtaking scenery, the sites offer ideal conditions which are suited to producing quality pinot noir grapes.

The hand-picked fruit was gently pressed and then had a long cool fermentation. The fermentation was stopped to retain a very small amount of fruit sugars to balance the fruit weight and natural acidity. Also, a small amount of Pinot Noir fermented on skins was added at the end of fermentation to add a layer of complexity to the palate. The wine was briefly aged in tank for 5 months before bottling and released on to the market. Now a year on, this 2022 Pinot Rosé is cruising nicely engaging and entertaining all those that get a chance to enjoy this classy Rosé.

This 2022 Akarua Rosé has a classic coral salmon colour with shining hue. The nose is lifted and inviting teasing you with aromas pink grapefruit, raspberries, strawberries, peach skin, yellow plums and cherry blossom. The palate is a classic dry style, light to medium bodied with multiple seams of fruit acidity, lifting the lovely concentration of wild strawberries, pink-grapefruit and red apple flavours. All wrapped in a silky smooth texture and the finest of fruit tannins. Time has started to develop a nuance of cranberry on the vibrantly refreshing finish.

Treat yourself - this wine is definitely worth sharing.

This 2022 Akarua Pinot Rosé has 13.5% Alc./vol. A classic dry style. Chill gently and serve in a appropriately shaped wine glass at 8° - 10°C.

Cellaring Potential:

Drinking perfectly well this season, and will age nicely for another 12-18 months.

Food Pairing Suggestions:

Perfect wine pairing with sushi & sashimi, scallops, prawns, lemon cured salmon gravlax, plus with a range of lightly seasoned summer salads - *enjoy*.

A vibrant Central Otago Pinot Rosé with a signature note of cherry blossom.

