



Grape Varieties	<b>63% Pinot Noir</b> <b>37% Chardonnay</b>
Winemaker	<b>Andrew Keenleyside</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>6.5g/L</b>
Acidity	<b>7.2g/L</b>
Wine pH	<b>3.16</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## PRODUCER

The Skeggs family were among the first people to buy and plant vineyard land in Central Otago in the mid 1990s, so were lucky enough to acquire a superb north-facing site in Bannockburn. Planted in 1996, this 50-hectare site has since provided the backbone of the Akarua wines. Due to the short growing season in Central Otago, site selection is one of the key elements in making a great wine, and Akarua have a site that is among the very best. We were introduced to Akarua through the late Tony Jordan, who was the first to make their sparkling wines. Tony built Domaine Chandon in Australia, and was one of the world's leading experts in sparkling wine production. He had always believed in the potential for Central Otago to make top quality fizz and finally realised his ambition to make premium sparkling wines here when the first Akarua sparkling wines were released in 2011.

## VINEYARDS

The grapes for the Rosé Brut come from four different vineyards. In Bannockburn the 'Cairnmuir Road' and 'Felton Road Terraces' vineyards are planted on alluvial soils over schist and the average vine age is 22 years. In Pisa the '25 Steps' and 'Murrel de Bettencor' vineyards sit on sandy loam soils over gravels. The vineyard elevation ranges from 200 to 317 metres and all of the vines are trellised with a vertical shoot positioning system. All of the grapes are hand harvested.

## VINIFICATION

The grapes were whole bunch pressed and the different vineyard parcels were kept separate during vinification. The juice was left to settle and then racked into a mixture of old French oak barriques and stainless-steel tanks for fermentation using a combination of native yeasts and inoculated yeasts. One Pinot Noir batch was fermented on its skins to produce a red coloured base wine which comprises about 10% of the final blend. Once malolactic fermentation was complete, the base wines, together with up to 15% of reserve wine aged for several years in old French oak, were blended. The blended wine was then transferred to bottles with the addition of yeast and a precise amount of sugar to undergo the secondary sparkling fermentation. The wine was aged for a minimum of 18 months in bottle on the lees before riddling, disgorgement and labelling.

## TASTING NOTES

A delicate pale pink in colour with lifted aromas of redcurrants, strawberries and raspberries on the nose together with notes of toasted brioche. A lovely creamy texture on the palate with a fine-beaded mousse and a vibrant acidity, culminating in a crisp and lingering finish.

## AWARDS

Decanter World Wine Awards 2022, Silver  
Sommelier Wine Awards 2019, Gold  
Decanter World Wine Awards 2018, Silver