

# - WINE LIST -

## METHODE TRADITIONELLE

### Akarua Vintage Brut 2014

The new release of our Vintage Brut. Beautifully complex with subtle hints of sea shell and citrus. With over 36 months on the lees this wine has great character and depth.

Glass  
Bottle  
\$100

### Akarua Brut NV

Akarua's signature sparkling. A blend of Pinot Noir and Chardonnay. Fresh, bright and lively, it has wonderful creaminess and a long crisp finish.

*\*Gold Medals - Air New Zealand Wine Awards 2015,  
Romeo Bragato Wine Awards 2015*

\$14      \$70

### Akarua Rosé Brut NV

Subtle pink in colour this delicate wine has complex aromas of nutty and yeasty tones with a hint of strawberry. Aged on lees for a minimum of 18 months this wine was recently described by Cuisine Magazine as "show stopping".

*\*Gold Medal - Decanter World Wine Awards, April 2017, United Kingdom*

\$16.5      \$80

## PINOT NOIR

### The Siren Bannockburn Pinot Noir 2016

Akarua produced more than 700 individual barrels of Pinot Noir from the 2016 vintage. Of these, just over 1% were considered to be outstanding examples of our home site on Cairnmuir Road, reflecting everything we love about Bannockburn. These were the wines used to blend The Siren.

Glass  
Bottle  
\$160

### Kolo Bannockburn Pinot Noir 2016

Akarua's second release of this single block wine from our vineyard on Felton Road. With only 187 cases produced it is intensely savoury with cassia bark, black pepper, smoky bacon, truffle, wild thyme, black cherries, cassis, dried leaf, forest floor. Highly concentrated centre palate, savoury super fine tannins and electric tension from the driving, linear acidity.

\$140

### Akarua Bannockburn Pinot Noir 2017

The new vintage release of Akarua's flagship Pinot Noir. Lifted aromas of violet and sweet chocolate are followed by rich black and red fruits and finely textured tannins that perfectly represent the Bannockburn terroir.

*\*Air New Zealand Fine Wines of New Zealand List 2018*

\$16.5      \$85

### Akarua Pinot Noir Magnums

A range of magnums are available. RUA Pinot Noir, Akarua Pinot Noir and The Siren. Ask for details on vintage and pricing from our staff.

On request

### RUA Pinot Noir 2017

Rich, ripe red fruits abound, with a lovely hint of oak giving spice and texture, this is a charming wine enjoyed young.

*\*90 Points - Cameron Douglas MS*

\$14      \$65

### Pinot Rouge 2018

Akarua's exciting new wine. A first release pinot noir bottled soon after harvest with the energy of fermentation, sealed preciously inside. Drinking like a lush winter rose the extraordinary 2018 vintage inspired us to create this heavenly wine.

Fragrant. Wild. Succulent. Hand-harvested. Single vineyard, Wild Ferment. No oak. Unfined. Vegan. **Magnum available for \$90.**

\$12      \$52

### Mulled Wine (RUA Pinot Noir)

A firm favourite to warm up on chiller days. Citrus fruits with red apple and spice

\$11.5

\*Vintages subject to change.



	Glass	Bottle
<b>WHITE WINES</b>		
<b>Akarua Chardonnay 2017</b> A blend from our vineyards in Pisa and Bannockburn, our chardonnay is lightly oaked allowing the purity in the fruit to shine; lemon zest, kaffir lime leaf and clover honey. With fine linear acidity and minerality this gives length and focus on the palate.	\$14	\$65
<b>Akarua Pinot Gris 2017</b> Made in a drier style that perfectly showcases the minerality and acidity Bannockburn is renowned for. A small portion of barrel ferment adds to the complex layers of elderflower, ripe pear and citrus.	\$13.5	\$60
<b>RUA Pinot Gris 2017</b> Layers of ripe pears, nectarines and tropical fruit – the fine acidity leads to a lingering finish of ginger and orange blossom.		\$55
<b>Akarua Sauvignon Blanc 2017</b> A new release from Akarua's vineyard in the Pisa sub-region, this wine is certified organic. It has an abundance of peach and red apple characters on the palate. A lovely soft mouthfeel with great acidity. <i>*90 Points - Cameron Douglas MS</i>	\$13	\$55
<b>RUA Pinot Rose 2018</b> A firm favourite back on the list. Summer garden perfume of jasmine and gardenia, with ripe exotic fruit notes of passionfruit, watermelon and pineapple. Lush strawberries and cream texture, fresh bright finish and dangerously more-ish... <b>Magnum available for \$90.</b>	\$12	\$55
<b>Akarua Riesling 2017</b> A spectrum of flavours on the palate suggesting white peach, mandarin and citrus. A strong backbone of acidity that leads to an off-dry finish with appealing minerality. <i>*92 Points - Cameron Douglas MS</i>	\$13	\$55
<b>Akarua Riesling – Library Release</b> As Rieslings age, sugars and acids become more integrated, making them fuller and richer. In drier Rieslings like this, citrus flavours diminish and characteristics of mineral, smoke & petrol become more prominent. The benefits of age makes this Riesling deliciously rich and complex.		\$80
<b>Alchemy Ice 2018 (375ml)</b> Made from blast frozen Riesling and Gewürztraminer grapes, this is an exotic sweet wine. Layers of flavours with candied citrus, stone fruit and honey. A perfect balance between acidity and richness.	\$13.5	\$75

\*Vintages subject to change.

## - OTHER DRINKS -

### Cocktails

Bloody Mary **\$12.5** / Virgin Mary **\$6.5**

Espresso Martini **\$18.5**

### Bottled Beer / 330ml

Peroni **\$9.0**

Corona **\$9.0**

Steinlager Mid 2.5% **\$8.0**

Cargo Brewery - IPA 5.9% **\$10.5**

Cargo Brewery - Pilsner 5% **\$10**

Cargo Brewery - Pale Ale 5% **\$10**

Moa Cider - Apple 4% **\$9.5**

### Water

Aqua coconut water **\$4.5 / 300ml**

Antipodes water still / sparkling **\$5 / 500ml** **\$9.5 / 1L**

### Almighty Juices \$5.5 / 300ml

Orange apple / beetroot, blackcurrant + ginger / carrot, orange + turmeric

### All Good \$5.0 / 330ml

Sparkling blackcurrant / Sparkling red grapefruit / Sparkling blood orange

### Coffee Regular \$4.5/ Large \$5.0

Latte / cappuccino / flat white / hot chocolate / Caffe Americano / espresso / long black / macchiato / chai latte

Vanilla syrup, soy, rice, coconut + almond milk available on request **add 50¢**

Decaf coffee available

Hot chocolate **\$4.5**

### Tea Total selection \$4.5

English Breakfast, Earl Grey, green, peppermint, Otago fruits, ginger & lemon

