

ASKERNE 2016 CHARDONNAY

WINEMAKING NOTES

The fruit for this wine is a blend of Mendoza, Clone 15, Clone 95 and Clone 6 Chardonnay, which was grown in the sandy soils on the lower terrace at Askerne Vineyard. The wine was fermented and aged for 9 months in predominantly French oak barrels. (25% new). There was a mixture of inoculated and wild yeast. Lees stirring was undertaken to naturally preserve and add structure to this wine. 50% of the wine underwent a malolactic conversion.

ANALYSIS

P.H 3.4

TA 5.2 g/l

Residual Sugar 0 g/l

Alcohol 13.5%

TASTING NOTES

Fruit characters are in the grapefruit and nectarine spectrum with additional flinty complexity from wild yeast and barrel fermentation. On the palate lovely citrus notes combine with a medium fruit weight to produce a refreshing and delicious wine with great line and length. Enjoy with chicken or seafood dishes.

AWARDS

5 Stars Yvonne Lorkin

4.5 Stars Wine Orbit

89 Points Cameron Douglas

4 Stars Raymond Chan

4 Stars Michael Cooper