

ASKERNE 2016 GEWURZTRAMINER

WINE MAKING NOTES

This wine is predominantly a blend of clone 1106 and 456 Gewürztraminer. Very ripe fruit was harvested in early April with a small component of Clone 456 left to hang out until late April. This late pick was fermented in barrel with wild yeast. All tank portions were inoculated and fermented to nearly dry. After settling, the tanks were racked and allowed to develop without sulphur for 10 months prior to blending and bottling.

ANALYSIS

pH 3.30

TA 6.5 g/l

Residual sugar 11 g/l

Alcohol 14%

TASTING NOTES

Dense and exotic aromas of apricot, musk and rose. Finer nuances of cardamom, cumin and orange blossom all add to the complex tapestry of this wine. Without interruption, the aromas flow through onto the palate adding yet more layers and interest. Poached stone fruit, cinnamon and star anise along with a crystallised ginger note are a few of the many fruit and spice notes to be found. Full and rich this wine is best enjoyed on its own or with spicy Asian cuisines

AWARDS

Trophy and Gold medal Hawkes Bay A & P Bayleys Wine Awards

5 Stars Raymond Chan

5 Stars Wine Orbit

Silver Medal NZ Aromatic Wine Competition