

# ASKERNE 2016 NOBLE SEMILLON



## WINE MAKING NOTES

The Semillon grapes for this wine were grown on the upper terrace of Askerne Vineyard. The fruit was hand harvested on the 19<sup>th</sup> June 2016 with bunches selected for a heavy botrytis infection. It was then stomped and soaked on skins for 24 hours before pressing. Fermentation was with inoculated yeasts. The wine was aged for 10 months in barrel prior to blending and bottling. 10 % viognier was added to the final blend. 75 % of the barrels were one year old Saury water bent barrels and the balance was older oak.

## ANALYSIS

TA 5.5 g/l

Residual sugar 126 g/l

Alcohol 11.5 %

## TASTING NOTES

Gold with flecks of green. Candied aromas of boiled sweets and citrus peel lead through to a honeyed tropical core of apricot and melon. A subtle waxy nuance-typical of Semillon-adds interest and complexity to the nose. The palate continues the theme of opulence with its peach syrup consistency kept in check by a crisp apple acid structure. This wine is a great option at the end of a meal with or instead of dessert.

## AWARDS

5 Stars Wine Orbit

4 Stars Raymond Chan