

ASKERNE 2016 RESERVE CHARDONNAY

WINE MAKING NOTES

The fruit for this wine is composed of 3 clones of Chardonnay, Mendoza- 43, Clone 15- 43 and Clone 95 -14 which was grown on the stony sandy soils of the lower terrace. Yields were reduced to around 2 kg per vine.

The fruit was hand harvested in March/April 2016 then whole bunch pressed and settled in the tank before running to the barrel. Some barrels were inoculated and others were left to ferment wild.

The wine was fermented in French oak barriques, 57 new, 29 one-year-old, then aged on lees for 9 months un-sulphured and without stirring. Approximately 50% of the wine underwent malolactic fermentation.

ANAYALSIS

pH 3.21

TA 6.8 g/l

Residual sugar 0 g/l

Alcohol 13.5%

TASTING NOTES

Baked nectarine, browned butter and freshly squeezed grapefruit on the nose along with smoky notes of toasted almonds and nuances of crème caramel. The palate is fine and pure with licks of citrus and bolts of wet gravel minerality. This purity and linearity continues to develop through the palate towards a finish of savoury salinity. Drink over the next 3 to 5 years.

Serve with seafood dishes (oysters, crayfish), poultry and lighter meats such as pork or pate.

AWARDS

5 Stars Wine Orbit

5 stars Raymond Chan

Silver Medal HB A&P Bayleys Wine Awards

92 points Cameron Douglas