

ASKERNE 2016 SEMILLON



WINEMAKING NOTES

The fruit for this wine was grown on the upper terrace at Askerne Vineyard and is predominantly Clone 14 Semillon. It was handpicked then whole bunch pressed. 55 % of the wine was fermented in tank and the balance was fermented wild in older oak barrels. The wine was aged on its lees for 10 months prior to blending and bottling.

ANALYSIS

TA 6.5 g/l

Ph 3.1

Alcohol 12.5%

TASTING NOTES

Bright aromas of white fleshed nectarine along with a tropical honey dew melon nuance. A suggestion of ground oats and fresh cut meadow hay round out the aromatic complexity. The palate has a saline purity from predominantly cool fermentation in tank and a degree of richness from partial barrel fermentation and nine months of lees aging. Drink chilled down with rich seafood. As a wine of concentration and focus, we expect this wine to flourish in a cool cellar.

AWARDS

4½ Stars Wine Orbit

4 Stars Raymond Chan