

ASKERNE 2017 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 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 20 months in barrel (25 % new) prior to blending and bottling.

ANALYSIS

TA 8.4 g/l

Residual sugar 126 g/l

Alcohol 13 %

TASTING NOTES

Classic botrytis notes of honey, fig, macerated apricots and peaches, alongside tropical fruit notes, spices and hazelnuts. The palate is weighty and unctuous yet married with a persistent freshness that is the hallmark of Semillon. This sumptuous dessert wine was picked in the last days of April and is ready drink now. It will continue to develop with further cellaring.

AWARDS

Trophy and Gold Medal HB A & P Bayleys Wine Awards

5 Stars Michael Cooper