

ASKERNE 2018 GEWÜRZTRAMINER



WINE MAKING NOTES

This wine is predominantly a blend of clone 1106 and 456 Gewürztraminer. A light crop of very ripe fruit was harvested in April. The juice was inoculated and fermented to off dry. The wine was allowed to develop without sulphur for 8 months prior to blending and bottling.

ANALYSIS

pH 3.61

TA 4.88 g/l

Residual sugar 17.5 g/l

Alcohol 13 %

TASTING NOTES

2018 was a great year for Gewürztraminer at Askerne. With perfumed notes of lychee, rose petal, Turkish delight, orange peel and citrus fruits, this wine gives way to a full-bodied, balanced, lingering finish. Pair with a range of Asian cuisines, platters or just enjoy it with good friends as an aperitif.

AWARDS

5 Stars and Best Buy Cuisine Magazine

4 ½ Stars Michael Cooper

4 ½ Stars Wine Orbit

Silver Medal NZ Aromatic Wine Competition

Silver Medal HB A&P Bayleys