

# ASKERNE 2018 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 8 months in barrel (25 % new oak) prior to blending and bottling.

## ANALYSIS

pH 4.13  
TA 7.0 g/l  
RS 192 g/l  
Alc 12.0 %

## TASTING NOTES

A classic, Sauternes-like nose of botrytised fruit, peaches, pears, ripe melon, alongside an aspect of heather and warm hay barns. Unctuous, decadent, and very long on the palate, we made only four barrels of this very special wine in 2018, picking only noble rot affected bunches of Semillon at the end of May.

## AWARDS

Silver medal HB A& P Bayleys Wine Awards