

ASKERNE 2018 PINOT NOIR



WINEMAKING NOTES

The Pinot Noir was grown on the heavier soils on the upper terrace of Askerne Vineyard. The ripe fruit was harvested on the 27th March 2018. It is predominantly 667 & 777 clones with Abel, 5 and 10/5. It was fermented in tank then aged for 10 months in French oak barrels (25 % new, 25 % 1 year old).

ANALYSIS

pH 3.74

TA 4.8g/l

Alcohol 13.5 %

TASTING NOTES

A lovely smokey nose of toasty oak blends with meaty, sour cherry, wild herb, cola, and dandelion & burdock notes. A supple, rich palate follows with an inviting, succulent rounded body and a restrained yet well-formed and persistent structure. A truly lovely Pinot Noir with incredible versatility on the table, this will pair well with most light dishes and meats, from picnics to fireplaces.

AWARDS

93 Points Cameron Douglas