

ASKERNE 2018 RESERVE CHARDONNAY



WINE MAKING NOTES

Our 2018 Reserve Chardonnay was made from predominantly Clone 15 Chardonnay (66%), with diminishing proportions of Mendoza, Clone 95 and Clone 6 which was grown on the stony sandy soils of the lower terrace. Yields were reduced to around 2.5 kg per vine.

The fruit was hand harvested in March/April 2018 then whole bunch pressed and settled in tank before running to barrel. Some barrels were inoculated and others were left to ferment wild. The wine was fermented in French oak barriques, 35 % new, 32 % one-year-old, then aged on lees for 9 months unsulphured and with some stirring. The majority of the wine underwent malolactic fermentation.

ANAYALSIS

pH 3.49

TA 6.3 g/l

Residual sugar 0 g/l

Alcohol 13.5%

TASTING NOTES

A classic Chardonnay nose of toasted brioche, gunflint, biscuit, lemon curd and star fruit (Carambola). As a wine, it shows the true potential for Chardonnay in Askerne's vineyard and along the terroirs of the cool, later-ripening sites of the lower Tukituki Valley. Mouth-filling, textured, precise, and with great length, this wine will give great enjoyment now and will also reward careful cellaring.

AWARDS

Gold NZIWS 2019

Silver HB A&P Bayleys 2019

Silver NZ Wine of the Year 2019

Silver Royal Easter Show 2019

5 Stars Wine Orbit

5 Stars Winestate Magazine

4½ Stars Cuisine Magazine

4½ Stars Michael Cooper

92 Points Cameron Douglas