

ASKERNE 2018 RESERVE GEWÜRZTRAMINER



WINEMAKING NOTES

This wine is predominantly a blend of clone 456 and 1106 Gewürztraminer. A low yielding crop of very ripe fruit was harvested in late April 2018. The juice was inoculated and fermented to medium dry. After settling, the tanks were racked and allowed to develop without sulphur for 10 months prior to blending and bottling.

TASTING NOTES

Heady aromatics of coriander seed, lychee, rosewater, talc, lemons and limes, this is a superlative Gewürztraminer with a mouth filling, concentrated palate combining the luscious promise of the nose with body, texture, complexity and length. A special wine from a great vintage, this will evolve in bottle but will give pleasure from the start.

ANALYSIS

pH 3.86

TA 4.8 g/l

Residual Sugar 15 g/l

Alcohol 14 %

AWARDS

Gold NZIWS 2019

Gold NZ Wine of the Year 2019

5 Stars Michael Cooper

5 Stars Winestate

5 Stars Wine Orbit

93 Points Cameron Douglas