

ASKERNE 2018 SAUVIGNON BLANC/SAUVIGNON GRIS/SEMILLON



WINEMAKING

The fruit for this wine was grown mainly on the lower terraces of Askerne Vineyard. The blend is 73 % Sauvignon Blanc, 20 % Sauvignon Gris, 7 % Semillon. 41% was fermented in barrel and the balance was tank fermented.

ANALYSIS

pH 3.27

TA 8.02 g/l

Alcohol 13.5 %

TASTING NOTES

A complex New Zealand Sauvignon Blanc showing some classic varietal elements as well as notes of barrel ageing. Rosemary, thyme, sage and gunflint mingle on the nose providing a savoury backdrop to a full, dry, fresh palate. Spicy and complex this wine can be enjoyed now, on it's own or with a range of light dishes. It will continue to evolve and develop for several years.

AWARDS

4½ Stars Wine Orbit

4½ Stars Michael Cooper

89 points Cameron Douglas

Silver Medal NZ Wine of the Year