

ASKERNE 2018 SYRAH



WINEMAKING NOTES

The fruit for this wine was picked and destemmed on 16/04/2018 then cold soaked for around 5 days prior to fermentation. The wine was then aged in French oak barrels for 14 months, 37.5 % new.

ANALYSIS

pH 3.68

TA 5.7 g/l

Alcohol 13.0%

TASTING NOTES

Meaty, almost gamey, plummy, brooding notes on the nose with hints of toasty oak, pepper, and exotic spices. Supple and soft in approach, on the palate our 2018 Syrah shows its ripeness and gives way to classic Syrah tannins and lingering acidity. Fantastic with a range of foods from hearty dishes to picnics.

AWARDS

Silver NZIWS 2020

92 Points Cameron Douglas

4 ½ Stars Wine Orbit

4 Stars Winestate