

# ASKERNE 2019 CHARDONNAY



## WINE MAKING NOTES

The fruit for this wine is a blend of Mendoza, Clone 15 and Clone 95, which was grown in the sandy silt soils of the lower terrace at Askerne Vineyard.

The wine was fermented and aged for 10 months in predominantly French oak barrels. (23 % new) There was a mixture of inoculated and wild yeast. Lees stirring was undertaken to naturally preserve and add structure to this wine.

## ANALYSIS

pH 3.57

TA 4.95 g/l

Residual Sugar 0

g/l Alcohol 13.5 %

## TASTING NOTES

Fruit aromas of yellow stone fruit with additional tropical notes of pineapple and banana. There is also a soft vanilla creaminess on the nose. Broad and soft with generous concentration and a smooth easy finish.

## AWARDS

Silver Hawkes Bay A&P Bayleys Wine Awards

4 ½ Stars Wine Orbit

91 Points Cameron Douglas

4 Stars Michael Cooper