

ASKERNE 2019 GEWURZTRAMINER



WINE MAKING NOTES

This wine is predominantly a blend of clone 1106 and 456 Gewürztraminer. A light crop of very ripe fruit was harvested on 11 April 2019. The juice was inoculated and fermented to off dry. The wine was allowed to develop without sulphur for 8 months prior to blending and bottling.

ANALYSIS

pH 3.61

TA 4.3 g/l

Residual sugar 20 g/l

Alcohol 13 %

TASTING NOTES

Powerful aromas of very ripe stone-fruit in the peach and apricot spectrum. There is a Jasmin or Lilly floral note, and a baking spice element as well.

The palate carries massive weight and concentration. Whilst broad initially, the sheer density of the palate components is impressive. The sugar and alcohol cover the underlying textural elements of the wine but the overall effect is a wine of exception power.

AWARDS

Gold New Zealand Aromatic Competition 202

Silver Medal HB A&P Bayleys 2020

93 Points Cameron Douglas

5 Stars Wine Orbit

4.5 Stars Cuisine Magazine

4.5 Stars Winestate