

ASKERNE 2019 RESERVE CHARDONNAY



WINE MAKING NOTES

Our 2019 Reserve Chardonnay was made from a blend of Clone 15, Mendoza and Clone 95 Chardonnay which was grown on the stony sandy soils of the lower terrace. Yields were reduced to around 2.5 kg per vine.

The fruit was hand harvested in early April 2019 then whole bunch pressed and settled in tank before running to barrel. Some barrels were inoculated and others were left to ferment wild.

The wine was fermented in French oak barriques, 44 % new then aged on lees for 8 months un sulphured and with some stirring. 100 % of the wine underwent malolactic fermentation.

ANALYSIS

TA 4.88 g/l

Residual sugar 2 g/l

Alcohol 13.5%

TASTING NOTES

Fruit aromas of ripe peach and freshly squeezed grapefruit combine with generous toasty oak, toasted brioche and browned butter notes.

The palate is weighty with a broad, soft richness and a great mouth filling concentration of flavour. The finish is rich and long.

AWARDS

Gold NZIWS 2020

95 Points Cameron Douglas

94 Points Sam Kim Wine Orbit

Silver Royal Easter Show 2021

4½ Stars Winestate Magazine