

ASKERNE 2019 VIOGNIER



WINEMAKING NOTES

The fruit for this wine was grown on the lower terraces of Askerne Vineyard. The fruit was handpicked then whole bunch pressed. After settling it was racked to barrel. This wine was mainly barrel fermented with a small proportion fermented in stainless steel. 20 % new French oak with the balance one to two years old. A mixture of wild and inoculated ferments. A considerable proportion of the barrels went through malolactic fermentation. It was in barrel for 6 months.

ANALYSIS

TA 5.1 g/l

Residual Sugar <1 g/l

Alcohol 14%

TASTING NOTES

Ripe, fragrant apricot and tropical fruit aromas, spice and toasty ok characters on the nose. This is a luscious Viognier with lovely ripe fruit characters and a full-bodied palate. A wonderful blend of opulence, charm, power and grace this wine will complement a variety of dishes and cuisines.

AWARDS

Trophy NZIWS 2020

Double Gold NZIWS 2020

5 Stars Wine Orbit

Silver NZ Aromatic Competition 2020

92 Points Cameron Douglas

4 Stars Michael Coopers