

ASKERNE 2020 RESERVE CHARDONNAY



WINEMAKING

The fruit for this wine is a blend of Mendoza (59%), Clone 15 (30%) and Clone 95 (11%) grown on the sandy silt soils of the lower terrace at Askerne Vineyard.

Hand-picked and whole bunch pressed, the juice was lightly settled and transferred to French barriques for barrel fermentation. The barrels were a mixture of both wild and inoculated ferments. The wine was subsequently put through full malolactic and aged for 12 months with lees stirring to add volume and complexity. Individual barrels were then carefully selected to make up the Reserve blend.

The final blend had 40% new oak and 60% second fill.

ANALYSIS

pH 3.38
TA 6.0g/L
Alcohol 14.0%
Residual Sugar 1.2g/L

TASTING NOTES

A big and bold style with aromatic oak spice providing nutty and creamy vanillan notes with concentrated stone fruit, citrus blossom scents and hints of honey suckle. The palate is broad with rich spicy oak, creamy mouthfeel and luscious stone fruit and tropical flavours, all on a base of juicy but balanced acidity.

AWARDS

Gold NZ Regional Aotearoa Wine Competition
94 Points Sam Kim Wine Orbit