

ASKERNE 2020 CHARDONNAY



WINEMAKING

The fruit for this wine is a blend of Mendoza (57%), Clone 15 (39%) and Clone 95 (4%) 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 aged for 12 months with lees stirring to add volume and complexity.

The final blend had 20% new oak and 30% second fill.

ANALYSIS

pH 3.36

TA 5.7g/L

Alcohol 13.0%

Residual Sugar 1.4g/L

TASTING NOTES

Beautiful aromas of yellow nectarine and melon with subtle oak spice and creamy vanillan notes. The palate has rich stone fruit and ripe citrus flavours, soft and luscious with generous fruit concentration supported with gentle oak and balanced acidity.

AWARDS

94 Points Cameron Douglas

4 Stars Michael Cooper