

ASKERNE 2020 MERLOT MALBEC CABERNET SAUVIGNON



WINEMAKING NOTES

The grapes for this wine were sourced from the upper and lower terraces of the Askerne vineyard, across different soil profiles from sandy silt through to gravels, giving wonderful complexity to the individual parcels that make up the blend. Each batch was fermented as individual varieties followed by extended post maceration on skins to build richness. After pressing, the wines were settled and racked to oak barriques. Here they completed malolactic fermentation and were matured for 12 months before blending. The final blend was made up of 43% Merlot, 29% Malbec, 13% Cabernet Sauvignon, 9% Petit Verdot and 6% Cabernet Franc, with a 20% new oak component.

ANALYSIS

pH 3.72
TA 5.6g/L
Alc 13.5%

TASTING NOTE

An aromatic scented nose of savoury plum spice, dark berry fruit, vanilla, mocha and warm toasted oak notes. The palate is rich and full, layered with concentrated berry and plum fruit, fine tannin structure and a long juicy finish.

AWARDS

92 Points Cameron Douglas