

ASKERNE 2020 NOBLE KATHRYN SEMILLON SAUVIGNON BLANC



WINEMAKING NOTES

The Semillon and Sauvignon Blanc grapes for this wine were grown on both the upper and lower terraces of Askerne Vineyard. The fruit was hand harvested with bunches selected for a heavy botrytis infection. It was then stomped and soaked on skins for 24 hours before pressing. The juice was fermented in barrel and stopped when the perfect balance between sweetness and acidity was achieved. The wine was matured for 18 months in barrel prior to blending. The final blend is made up of 71% Semillon and 29% Sauvignon Blanc and composed of 38% new French oak, with the balance of 62% as second fill.

ANALYSIS

pH 3.74
TA 6.8 g/l
RS 137 g/l
Alc 12.5 %

TASTING NOTES

Beautifully aromatic with scented spice and a wonderfully nutty complexity. Notes of marmalade, crème caramel, orange peel and white flowers. Intensely concentrated with layers of sweet peach and apricot. Harmonious and beautifully balanced with flavours that just keep going.

AWARDS

Gold & Trophy Regional Aotearoa Wine Awards
5 Stars Michael Cooper
94 Points Cameron Douglas