

ASKERNE 2020 PINOT NOIR



WINEMAKING NOTES

The grapes for this wine were 100% 667 clone sourced from the top terrace of the Askerne vineyard. The fruit was fermented in open top tanks with wild yeast and gently plunged for extraction. After pressing, the wines were settled and racked to oak barriques. Here they completed malolactic fermentation and were matured for 9 months before blending. The final blend has a 17% new French oak component and 17% second fill oak.

ANALYSIS

pH 3.70
TA 5.7g/L
Alc 13.5%

TASTING NOTE

Sour cherry and red berry fruited with wild thyme, dark savoury toast and five spice aromatics. The palate is juicy with ripe cherry and berry fruit flavours, oak spice and liquorice notes on the finish. Textural and balanced, this fragrant Pinot Noir shows versatility on the table and will pair well with most light dishes and meats.

AWARDS

4 Stars Winestate