

# ASKERNE 2020 SEMILLON



## WINEMAKING NOTES

The fruit for this wine was grown on the upper terrace at Askerne Vineyard and is predominantly Clone 14 Semillon. It was handpicked then whole bunch pressed, lightly settled and transferred to barrel. 100% barrel fermented with a mixture of wild and inoculated yeast, the wine was then aged on its lees for 18 months prior to blending and bottling. Final blend has a 33% new French oak component and the balance 2<sup>nd</sup> fill.

## ANALYSIS

pH 3.05  
TA 6.8  
Alc 13.0%  
RS 0.9g/L

## TASTING NOTE

Bright aromas of lemon, fresh tangerine and tropical pineapple with mineral notes and hints of scented oak spice. The palate is rich and textural with concentrated lemon and stonefruit flavours on a backbone of bright zesty acidity which gives a wonderfully long finish.

## AWARDS

94 Points Cameron Douglas  
94 Points Sam Kim