

# ASKERNE 2020 SYRAH



## WINEMAKING NOTES

This wine was made from grapes grown on the stony and sandy terrace of the vineyard. The grapes were cold soaked for around 5 days and then wild fermented. A small portion of Viognier skins were used in the ferment to add complexity and an aromatic lift. The wine was then pressed and racked to French oak barriques where it was aged for 12 months. The final blend has a 25% new oak component and 25% one year old.

## ANALYSIS

pH 3.56  
TA 6.2 g/L  
Alcohol 12.5%

## TASTING NOTES

Bright bramble fruit aromas, followed by smokey and gamey notes with aromatic peppery spice, this wine offers wonderful complexity. The palate is sweet fruited with soft fine tannin and a juicy acidity which gives beautiful freshness and a long flavoursome finish.

## AWARDS

New Release.