

# ASKERNE 2020 THE ARCHER CHARDONNAY



## WINE MAKING NOTES

This wine represents the pinnacle of this variety from Askerne. It is a mix of clones (63% Clone 15, 35% Mendoza and 2% Clone 95) which are grown on the stony sandy soils of the lower terrace. Yields were reduced to around 2.5 kg per vine. The fruit was hand harvested in March 2020 then whole bunch pressed and settled in tank before running to barrel. Some barrels were inoculated, and others were left to ferment wild. The wine was fermented in French oak barriques, 33% new, then aged on lees for 10 months with some stirring to build texture. 100% of the wine underwent malolactic fermentation.

## ANALYSIS

pH 3.28  
TA 5.5 g/l  
Residual sugar 1.2 g/l  
Alcohol 14.5 %

## TASTING NOTES

Complex aromas encompassing oak spice, citrus blossoms, stone fruit and hints of flinty minerality. Fragrant and intense. A powerful and textural wine with layers of complexity. Full and rich with integrated fine oak tannins providing a seamless palate with plush stone fruit and ripe lemon flavours on a tight backbone of acidity giving wonderful length.

## AWARDS

New Release