

# ASKERNE 2020 VIOGNIER



## WINEMAKING NOTES

The fruit for this wine was grown on the lower terraces of Askerne Vineyard. The fruit was handpicked then whole bunch pressed. After settling it was racked to barrel. This wine was 100% barrel fermented. 30 % new French oak with the balance one to two years old. A mixture of wild and inoculated ferments. A considerable proportion of the barrels went through malolactic fermentation. It was in barrel for 10 months.

## ANALAYSIS

Ph 3.65

TA 5.9 g/l

Residual Sugar 2 g/l

Alcohol 14%

## TASTING NOTES

Beautifully floral, with peach and apricot aromas, rich spice and a hint of toasty oak on the nose. The palate is powerful and luscious with concentrated ripe fruit and spice, juicy acidity and a hint of honeysuckle on the finish. This wine is perfectly balanced to complement a variety of dishes and cuisines.

## AWARDS

94 Points Cameron Douglas

93 Points NZ Wine Rater

4½ Stars Winestate