

ASKERNE 2021 CABERNET FRANC



WINEMAKING NOTES

This wine was made from grapes grown on the stony and sandy terrace of the vineyard. The grapes were fermented in open top tanks with inoculated yeast. Gentle hand plunging was used for extraction, and the wine was then held on skins for an extended period of 4 weeks of post ferment maceration. 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% second fill.

ANALYSIS

pH 3.80

TA 5.2g/l

Alcohol 14.0%

TASTING NOTES

Toasted aromatics with vanillan oak sweetness, raspberry and red currant notes mixed with some darker fruit tones, tobacco, leather and a hint cardamom spice. Savoury with upfront sweet berry fruits, spicy and rich on the palate with excellent concentration and a long juicy finish.

AWARDS

Silver Medal National Wine Awards of Aotearoa New Zealand

Silver Regional Aotearoa Wine Competition

93 Points Cameron Douglas