

ASKERNE 2021 CHARDONNAY



WINEMAKING NOTES

The fruit for this wine is a blend of Clone 15 (32%), Mendoza (28%), Clone 95 (18%), Clone 548 (16%) and Clone 1066 (6%) grown on the sandy silt soils of the lower terrace of the Askerne vineyard. Hand-picked and whole bunch pressed, the juice was transferred to barrel for fermentation. The barrels were a mixture of both wild and inoculated ferments and completed 100% malolactic post ferment. The wine was subsequently aged for 10 months with lees stirring to add volume and complexity. The final blend has a 25% new French oak component.

ANALYSIS

pH 3.38
TA 5.3g/L
Alc 14.0%
RS 1.2g/L

TASTING NOTE

Fresh fruit aromas of melon, nectarine and hints of tropical pineapple, complemented with savoury oak spice notes and vanillan creaminess. The palate is rich and juicy, with generous fruit concentration, subtle oak spice and a long soft finish.

AWARDS

Silver Medal National Wine Awards of Aotearoa New Zealand

93 Points Cameron Douglas

5 Stars Wine Orbit