

ASKERNE 2021 CSM



WINEMAKING NOTES

The grapes for this wine were sourced from the lower terrace of the Askerne vineyard, across different soil profiles from sandy silt through to gravels, giving wonderful complexity to the individual parcels that make up the blend. Each batch was fermented as individual varieties followed by extended post maceration on skins to build richness. After pressing, the wines were settled and racked to oak barriques. Here they completed malolactic fermentation and were matured for 12 months before blending. The final blend was made up of 45% Carménère, 41% Syrah, 15% Mourvèdre with a 30% new oak component.

ANALYSIS

pH 3.64
TA 6.9g/L
Alc 13.0%

TASTING NOTE

Intensely aromatic with sweet vanillan scents, brooding savouriness, tobacco leaf, pepper spice and coffee beans. Complex with layered notes of blackberry, plum and cassis. Powerful on the palate, full with rich sweet oak spice and concentrated berryfruit. Fresh, juicy and persistent flavours carry right through to the finish.

AWARDS

93 Points - Cameron Douglas