

ASKERNE 2021 GEWÜRZTRAMINER



WINEMAKING NOTES

This wine is a blend of 5 clones of Gewürztraminer each bringing their own distinct characteristics to this aromatic blend. Beautifully ripe fruit was harvested over several picks from late March through to early May. With minimal skin contact the juice was pressed off to tank and divided up into different ferments. The juices were cool fermented using a variety of different yeasts to get the best out of the Gewürztraminer aromatics. Racked and aged on light lees for 6 months prior to blending.

ANALYSIS

pH 3.50
TA 5.0 g/l
RS 7.2 g/l
Alcohol 14.0%

TASTING NOTES

Intense aromatics of ginger and spice, orange blossom and classic Turkish delight and lychee notes. The palate is rich and textured with tangelo and white peach flavours. With beautifully balanced acidity, this wine is dry and has a wonderfully long and full flavoured finish. An excellent match for Asian cuisine.

AWARDS

Gold Medal & Best In Class – Gewürztraminer
Regional Aotearoa Wine Competition
Gold NZIWS
Gold London Wine Competition
5 Stars Sam Kim Wine Orbit