

ASKERNE 2021 NOBLE KATHRYN SEMILLON SAUVIGNON BLANC

WINEMAKING NOTES

The Semillon and Sauvignon Blanc grapes for this wine were grown on both the upper and lower terraces of Askerne Vineyard. The fruit was hand harvested with bunches selected for a heavy botrytis infection. It was then stomped and soaked on skins for 24 hours before pressing. The juice was fermented in barrel and stopped when the perfect balance between sweetness and acidity was achieved. The wine was matured for 18 months in barrel prior to blending. The final blend is made up of 71% Semillon and 29% Sauvignon Blanc and composed of 70% new French oak, with the balance of 30% as second fill.

ANALYSIS

pH 3.65
TA 7.3 g/l
RS 149 g/l
Alc 13.0 %

TASTING NOTES

Deliciously aromatic with complex layers of sweet and savoury. Baked peaches, citrus crème brûlée and nutty notes fill the nose. The palate is luxurious and opulent with concentrated sweet stone fruit flavours and a powerful richness. Beautifully balanced with a sensational finish.

AWARDS