

# ASKERNE 2021 PINOT GRIS



## WINEMAKING NOTES

The fruit for this wine was grown on both the upper and the lower terraces of Askerne Vineyard and harvested in 2 picks as each reached optimal ripeness. 80% of the juice was cool fermented in tank for aromatic vibrancy, whilst the 20% balance was fermented in older oak barrels to provide textural components. A variety of different yeasts were used across the tanks and barrels to build aromatic complexity. The wines were aged for 3-5 months on lees to build further palate richness prior to blending.

## ANALYSIS

pH 3.42

TA 5.6g/l

RS 6.3 g/l

Alcohol 14.5%

## TASTING NOTES

Intense aromas of pear, peach and honeysuckle with a hint of tangerine. Delicious flavours of stonefruit and ripe lemon carry through the textural and juicy palate which shows exceptional balance and length.

## AWARDS

Gold NZIWS