

ASKERNE 2021 PINOT NOIR



WINEMAKING NOTES

The fruit for this wine is a blend of Clone 777 (35%), 5 (28%), 667 (20%) and Abel (17%) grown on the sandy silt soils of the top terrace of the Askerne vineyard. Each clone was fermented separately in open top tanks, each with a 10% whole cluster component. The ferments were gently plunged for extraction, and then held for a further 3 weeks on skins post ferment. The individual parcels were then pressed, settled and racked to oak barriques. Here they completed malolactic fermentation and were matured for 9 months before blending. The final blend has a 17% new French oak component and 17% second fill oak.

ANALYSIS

pH 3.64
TA 5.9g/L
Alc 14.0%

TASTING NOTE

Perfumed spice with sour cherry and crushed berry fruit aromas, savoury notes with hints of wild thyme and dried herbs. The palate is full of juicy berry and cherry fruit flavours supported with subtle oak spice and fine fruit tannin.

AWARDS

93 Points Cameron Douglas