

ASKERNE 2021 RESERVE GEWÜRZTRAMINER



WINEMAKING NOTES

This wine is a blend of two standout Gewürztraminer clones, 456 (74%) and 1106 (26%). A low yielding crop of optimally ripe fruit was harvested in early April 2021. With minimal skin contact the juice was pressed off to tank and divided up into different ferments. A variety of different yeasts were used to get the best out of the Gewürztraminer aromatics and ferment was stopped with medium dry sweetness. Racked and aged on light lees for 6 months before blending. The best components were chosen to make up this Reserve blend.

ANALYSIS

pH 3.78
TA 4.4 g/l
RS 16.8 g/l
Alcohol 14.0%

TASTING NOTES

Concentrated aromatics of lychee, honeysuckle and tropical fruit, rose florals and savoury ginger spice with a hint of lemon curd. The concentrated palate is mouth filling and luscious, with a backbone of rich spice and balanced acidity with off dry sweetness, textured and complex through to the finish.

AWARDS

Gold NZIWS
Gold Medal National Wine Awards of Aotearoa
New Zealand