

ASKERNE 2021 SÉMILLON

WINEMAKING NOTES

The fruit for this wine was grown on the upper terrace at Askerne Vineyard and is a blend of Sémillon clones 14 (70%) and 315 (30%). The fruit was pressed, lightly settled and transferred to barrel. 100% barrel fermented with a mixture of wild and inoculated yeast, the wine was then aged on its lees for 16 months prior to blending and bottling. The final blend has a 38% new French oak component.

ANALYSIS

pH 3.32

TA 6.1

Alc 14.0%

TASTING NOTE

Floral notes of orange blossom and honeysuckle, ripe lemon, tangerine and grapefruit interplay with sweet, nutty complexity and delicate oak spice. The palate is wonderfully full and textural with concentrated lemon and stone fruit flavours, with fine oak tannin adding to the richness. Carefully balanced acidity drives a delicious flavour line and a long zesty finish.

AWARDS

New Release