

# ASKERNE 2021 THE ARCHER CHARDONNAY



## WINE MAKING NOTES

This wine represents the pinnacle of this variety from Askerne. It is a mix of clones (81% Mendoza, 10% Clone 95 and 9% Clone 15) which are grown on the stony sandy soils of the lower terrace. Yields were reduced to around 2.5 kg per vine to achieve optimal concentration and balance. The fruit was hand harvested, whole bunch pressed, and the juice was transferred to barrel with light lees. The wine was wild fermented in French oak barriques, 58% new, then aged on lees for 9 months with some stirring to further build texture. 100% of the wine underwent malolactic fermentation.

## ANALYSIS

pH 3.26

TA 5.8 g/l

Residual sugar 1.7 g/l

Alcohol 14.5 %

## TASTING NOTES

A powerfully complex wine, with fragrant lime citrus and stonefruit aromas, flinty oak spice and perfumed floral notes. The palate is immensely rich with layers of fruit and spice and beautifully integrated fine oak tannins on a base of tight yet juicy acidity. A multitude of flavours that keep unfolding give this wine a magically long and memorable finish.

## AWARDS

New Release