

# ASKERNE 2021 VIOGNIER



## WINEMAKING NOTES

The grapes for this wine were sourced from the sandy silt soils of the lower terrace of the Askerne vineyard. Hand picked and whole bunch pressed, the juice was 45% barrel fermented for texture and richness, and 55% tank fermented for aromatic purity. The tank component was transferred to barrel post ferment, and all barrels completed 100% malolactic. All components were barrel aged on lees for 9 months before being blended. The final blend has a 20% new French oak component and 10% second fill.

## ANALYSIS

pH 3.73  
TA 4.8g/L  
Alc 14.5%  
RS 0.9g/L

## TASTING NOTE

Wonderfully aromatic with bright varietal apricot and peach notes, ginger and scented oak spice. The palate is broad and opulent with concentrated stone fruit flavours, a rich and spicy texture on a long and juicy palate. This wine is perfectly balanced to complement a variety of dishes and cuisines.

## AWARDS

Gold Medal & Best In Class – Emerging White Wines Regional Aotearoa Wine Competition  
Gold Medal National Wine Awards of Aotearoa New Zealand