

# ASKERNE 2022 CABERNET FRANC



## WINEMAKING NOTES

This wine was made from grapes grown on the stony and sandy terrace of the vineyard. The grapes were fermented in open top tanks with inoculated yeast. Gentle hand plunging was used for extraction, and the wine was then held on skins for an extended period of 4 weeks of post ferment maceration. The wine was then pressed and racked to French oak barriques where it was aged for 12 months. The final blend has a 30% new oak component and 30% second fill.

## ANALYSIS

pH 3.69

TA 5.6g/l

Alcohol 13.0%

## TASTING NOTES

A fragrant medley of crushed red berry fruits fills the nose, accompanied by scented oak spice, sweet vanillan notes and infused with delicate dried wild herbs. Juicy, concentrated, and full of bright raspberry and cherry fruit flavours, the palate is fleshy and textural, but well balanced with vibrant acidity and fruit sweetness, to give a long and expressive finish.

## AWARDS

Silver New Zealand Regional Aotearoa Wine Competition

93 Points Cameron Douglas