

ASKERNE 2022 CSM



WINEMAKING NOTES

The grapes for this wine were sourced from the lower terrace of the Askerne vineyard, across different soil profiles from sandy silt through to gravels, giving wonderful complexity to the individual parcels that make up the blend. Each batch was fermented as individual varieties followed by extended post maceration on skins to build richness. After pressing, the wines were settled and racked to oak barriques. Here they completed malolactic fermentation and were matured for 12 months before blending. The final blend was made up of 70% Carménère, 12% Syrah, 10% Malbec and 8% Mourvèdre with a 30% new oak component.

ANALYSIS

pH 3.80
TA 5.4g/L
Alc 13.0%

TASTING NOTE

A captivating blend which offers alluring aromas of dark berry fruits, sweet vanillan spice, and subtle notes of tobacco, cardamom and black pepper. The palate is rich and flavoursome, featuring a seamless fusion of blackberries, plums, and velvety vanillan tones. Fine tannins provide elegant structure and its juicy concentration gives it a deliciously long finish.

AWARDS

New release.