

ASKERNE 2022 DESSERT CABERNET



WINEMAKING NOTES

The fruit for this wine was grown on the stony, sandy lower terrace of Askerne Vineyard. After the fruit was harvested, it was fermented for a short period of time and then stopped by the addition of alcohol, leaving some residual sugar. The wine was then aged in older French oak barriques for 14 months.

ANALYSIS

pH 3.62
TA 7.9 g/l
Alcohol 16.5%
Residual Sugar 69 g/l

TASTING NOTES

This delicious dessert wine is a fortified wine made from our best Cabernet Sauvignon grapes, picked at optimal ripeness, fermented and then lightly fortified to preserve the fruit sugars and alluring aromatics. Sumptuous and fruity with dark berries, liquorice and spice on a generous and decadent palate. This wine is a perfect accompaniment to dark chocolate.