

# ASKERNE 2022 GEWURZTRAMINER

## WINEMAKING NOTES

This wine is a blend of 5 clones of Gewürztraminer each bringing their own distinct characteristics to this aromatic blend. Harvested in multiple picks as each clone reached optimal ripeness, 62% of the juice was fermented in older oak barrels providing texture and richness to the blend, whilst the balance of 38% was cool fermented in tank for aromatic vibrancy. A variety of different yeasts, and some wild ferment, was used across the barrels and tanks to build aromatic complexity and elevate the varietal Gewürztraminer aromatics. The wines were aged for 3-5 months on lees to build further palate richness prior to blending.

## ANALYSIS

pH 3.67  
TA 7.0 g/l  
Alcohol 13.5%  
RS 7.3 g/l

## TASTING NOTES

Wonderfully aromatic with varietal notes of rose petal and lychee, tangerine, orange blossom and gingerbread with a hint of sweet apple. Opulent on the palate with juicy and concentrated flavours of peach, apple crumble, rich ginger spice and lemon zest which flows through to the finish. An excellent match for Asian cuisine.

## AWARDS

New Release