

ASKERNE 2022 MERLOT



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 20% new oak component and 20% second fill.

ANALYSIS

pH 3.66

TA 5.4g/l

Alcohol 13.5%

TASTING NOTES

Aromas of plum, blackberries and cassis combine with nuances of dark chocolate, cloves, cardamon and dried herbs. Silky tannins frame the wine, where flavours of plum, black cherry, and currants meld seamlessly with hints of sweet, toasted oak. Well-balanced acidity gives vibrancy, interplaying with ripe fruit tannins to provide a long and velvety finish.

AWARDS

New release.