

ASKERNE 2022 PINOT GRIS



WINEMAKING NOTES

The fruit for this wine was grown on both the upper and the lower terraces of Askerne Vineyard and harvested in multiple picks as each clone reached optimal ripeness. 77% of the juice was fermented in older oak barrels providing texture and richness to the blend, whilst the balance of 23% 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. The wines were aged for 3-5 months on lees to build further palate richness prior to blending.

ANALYSIS

pH 3.26
TA 7.8g/l
Alcohol 13.5%
RS 6.7g/l

TASTING NOTES

Fragrant spice with ripe beurre bosc pear aromas and sweet honeysuckle and floral notes. The palate is juicy and rich with concentrated peach and delicious spiced pear flavours. Textural, full and beautifully balanced with a long and lingering finish.

AWARDS