

ASKERNE 2022 SAUVIGNON BLANC



WINEMAKING NOTES

The fruit for this wine was grown on the lower terraces of Askerne Vineyard. Majority of the blend was cool fermented in stainless steel tanks with a range of different aromatic yeast stains to bring out the wonderful vibrancy of this variety. The balance was a barrel ferment component (23%), to add richness and complexity to the wine. The blend also contains 5% Sauvignon Gris to give an extra citrus lift to the aromatics. After blending, this wine was left on light lees to further add complexity and texture to the palate.

ANALYSIS

pH 3.16
TA 8.0g/L
Alcohol 13.0%
Residual Sugar 4.4g/L

TASTING NOTES

Vibrant tropical aromas of pineapple and guava with grapefruit, lime and sweet citrus blossom notes adding to the fragrance. The palate is juicy, textural and broad with ripe citrus and stonefruit flavours and a long zesty finish.

AWARDS

4 Stars Michael Cooper