

# ASKERNE 2023 CHARDONNAY



## WINEMAKING NOTES

The fruit for this wine is a blend of Mendoza (42%), Clone 548 (24%), Clone 15 (21%) and Clone 95 (12%) grown on the sandy silt soils of the lower terrace of the Askerne vineyard. Hand-picked and whole bunch pressed, the juice was transferred to barrel for fermentation. The barrels were a mixture of both wild and inoculated ferments and completed 100% malolactic post ferment. The wine was subsequently aged for 10 months with lees stirring to add volume and complexity. The final blend has a 29% new French oak component, and 15% 2<sup>nd</sup> fill.

## ANALYSIS

pH 3.43  
TA 5.4g/L  
Alc 13.5%  
RS 2.6g/L

## TASTING NOTE

Sweet scented with peach, lemon and hints of tropical pineapple, layered with complex notes of coconut, honied nuts and baked fruits. The palate has wonderful concentration with tropical and stonefruit flavours on a backbone of rich oak spice and vibrant citrus acidity giving generous length.

## AWARDS

Silver NZIWS  
93 Points Wine Orbit