

ASKERNE 2023 'CSM' CARMENERE SYRAH MOURVEDRE



WINEMAKING NOTES

The grapes for this wine were sourced from the lower terrace of the Askerne vineyard, across different soil profiles from sandy silt through to gravels, giving wonderful complexity to the individual parcels that make up the blend. Each batch was fermented as individual varieties followed by extended post maceration on skins to build richness. After pressing, the wines were settled and racked to oak barriques. Here they completed malolactic fermentation and were matured for 12 months before blending. The final blend was made up of 76% Carménère, 12% Syrah, 11% Mourvèdre and 1% Malbec and with a 40% new oak component, and 40% second fill.

ANALYSIS

pH 3.87
TA 5.7g/L
Alc 13.0%

TASTING NOTE

An intriguing blend with heady aromas of sweet vanillin spice, blackberries, subtle notes of tobacco, cardamom and black pepper. The palate is rich and flavoursome, with layers of dark berry fruits, and velvety vanillin tones. Fine tannins provide elegant structure, and its juicy concentration gives it a deliciously long finish.

AWARDS

90 Points Cameron Douglas