

ASKERNE 2023 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. 35% of the juice was fermented in older oak barrels providing texture and richness to the blend, whilst the balance of 65% was cool fermented in tank for aromatic vibrancy. A variety of different yeasts were used across the barrels and tanks to build aromatic complexity. The wines were held for 2 months on lees with stirring to build further palate richness prior to blending.

ANALYSIS

pH 3.44
TA 6.8g/l
Alcohol 13.5%
RS 6.0g/l

TASTING NOTES

A complex and alluring bouquet of jasmine, pear, ginger and honeysuckle, intertwined with a zesty hint of mandarin peel. On the palate this wine is textural, rich and full-bodied, with concentrated stonefruit and spicy pear flavours, which persist on a long and juicy palate.

AWARDS

Silver Medal NZIWS 2023
92 Points Cameron Douglas
90 Points Candice Chow