

# ASKERNE 2023 SAUVIGNON BLANC



## WINEMAKING NOTES

The fruit for this wine was grown on the lower terraces of Askerne Vineyard. The 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 (40%), to add richness and complexity to the wine (seasoned oak only, no new). The blend also contains 8% 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 3.30  
TA 8.6g/L  
Alcohol 13.5%  
Residual Sugar 5.0g/L

## TASTING NOTES

Bright and vibrant with lemon, grapefruit and guava notes, delicate white blossom florals and a touch of honied sweetness. Textural with juicy salinity and concentrated guava and tangerine flavours, the palate has wonderful length and a salivating finish.

## AWARDS

4.5 Stars Wine Orbit