

# ASKERNE 2023 SYRAH



## WINEMAKING NOTES

This wine was made from 100% MS Clone Syrah grown on the stony and sandy lower terrace of the vineyard. The grapes were fermented in open top tanks. The ferments also included a 10% Syrah whole bunch component as well as 4% Viognier for added complexity. Gentle hand plunging was used for extraction. The wine was then held on skins for a total of 4 weeks giving an extended period of post ferment maceration to build richness. The wine was then pressed and racked to French oak barriques where it was aged for 9 months. The final blend has a 20% new oak component and 60% second fill.

## ANALYSIS

pH 3.75  
TA 6.3g/L  
Alc 12.5%

## TASTING NOTES

Fragrant and expressive, full of crunchy berry fruits, florals and scented spices, wild herbs and nuanced gamey notes. The palate plays on concentrated berry fruits and earthy complexity, balanced against bright acidity bringing wonderful length and flavour vibrancy through to the end. Fine tannins gently fill and flow seamlessly through the wine.

## AWARDS

90 Points Cameron Douglas