

ASKERNE 2023 VIOGNIER



WINEMAKING NOTES

The grapes for this wine were sourced from the sandy silt soils of the lower terrace of the Askerne vineyard. Hand-picked and whole bunch pressed, the juice was 82% barrel fermented for texture and richness, and 18% tank fermented for aromatic purity. The tank component was transferred to barrel post ferment, and all barrels completed 100% malolactic. All components were barrel aged on lees for 9 months before being blended. The final blend has a 18% new French oak component and 23% second fill.

ANALYSIS

pH 3.77
TA 4.8g/L
Alc 14.0%
RS 2.8g/L

TASTING NOTE

Fragrant with jasmine florals and sweet perfumed notes, fresh apricots and mandarin peel, gingerbread spice and hints of toasted brioche. The palate is textural and opulent with delicious spice richness and concentrated fruit flavours. Perfectly balanced acidity gives a juicy long finish.

AWARDS

Gold NZIWS
Gold Aotearoa Regional Wine Competition
Gold National Wine Awards Aotearoa