

# ASKERNE 2024 BARBERA



## WINEMAKING NOTES

This wine was made from grapes grown on the sandy silty top terrace of the Askerne vineyard. The grapes were fermented in open top tanks with inoculated yeast to bring out the best of the Barbera aromatics. Gentle hand plunging was used for 3 extraction, and the wine was then held on skins for an extended period of 3 weeks of post ferment maceration for tannin development. The wine was then pressed and racked to French oak barriques where it was aged for 9 months. The final blend has a 25% new oak component.

## ANALYSIS

pH 3.87  
TA 5.6 g/l  
Alcohol 13.5 %

## TASTING NOTES

Fragrant with aromas of sweet plum spice, tart blackberry, cherry, and subtle notes of star anise. Delicious with juicy acidity and fine tannins, on a palate full of concentrated tart berry fruit flavours.

## AWARDS

92 Points Cameron Douglas