

# ASKERNE 2024 CHARDONNAY

## WINEMAKING NOTES

The fruit for this wine is a blend of Clone 15 (32%), Mendoza (23%), Clone 548 (22%), Clone 95 (21%) and Clone 1066 (2%) grown on the sandy silt soils of the lower terrace of the Askerne vineyard. Hand-picked and whole bunch pressed, the juice was transferred to barrel for fermentation. The barrels were a mixture of both wild and inoculated ferments and 75% of the blend completed malolactic fermentation. The wine was subsequently aged for 10 months with lees stirring to add volume and complexity. The final blend has a 25% new French oak component, and 18% 2<sup>nd</sup> fill.

## ANALYSIS

pH 3.36  
TA 5.7g/L  
Alc 13.0%  
RS 1.4g/L

## TASTING NOTE

Beautifully layered aromas of nectarine and peach, lemon curd, sweet scented oak spice, savoury creaminess and perfumed florals fill the nose. The palate is rich and juicy, with generous fruit concentration, spiced oak flavours and a deliciously long finish.

## AWARDS

New release.