

# ASKERNE 2024 GEWÜRZTRAMINER



## WINEMAKING NOTES

This wine is a blend of 5 clones of Gewürztraminer each bringing their own distinct characteristics to this aromatic blend. Beautifully ripe fruit was harvested over several picks from late March through to early April. With minimal skin contact, the juice was pressed off, racked, and cool fermented in stainless steel tank using a variety of different yeasts to get the best out of the Gewürztraminer aromatics. Racked and aged on light lees for 4 months prior to blending and finishing.

## ANALYSIS

pH 3.50  
TA 6.3 g/l  
Alcohol 13.5%  
RS 7.8 g/l

## TASTING NOTES

Beautifully aromatic and perfumed with floral blossom notes, tangerine peel, hints of Turkish delight, ginger and honeysuckle. The palate is textural and opulent with ripe stone fruit and honeyed notes, rich ginger spice and balanced acidity. A perfect match for Asian cuisine.

## AWARDS

Silver Bayley's Hawke's Bay Wine Awards 2025  
Silver National Wine Awards of Aotearoa 2025  
94 Points Wine Orbit  
94 Points Cameron Douglas  
94 Points Candice Chow