

ASKERNE 2024 PINOT GRIS



WINEMAKING NOTES

The fruit for this wine was grown on both the upper and the lower terraces of Askerne Vineyard and harvested in multiple picks as each clone reached optimal ripeness. 25% of the juice was fermented in older oak barrels providing texture and richness to the blend, whilst the balance of 75% was cool fermented in tank for aromatic vibrancy. A variety of different yeasts were used across the barrels and tanks to build aromatic complexity. The components were then blended and held for 3 months on light lees with stirring to build further palate richness prior to finishing.

ANALYSIS

pH 3.40
TA 7.4g/l
Alcohol 13.5%
RS 6.8g/l

TASTING NOTES

Vibrant aromas of ripe pear, quince, and tropical fruits meld with delicate honeysuckle perfume and a hint of ginger spice. Luscious stone fruit and pear flavours harmonize beautifully on the textural palate, offering rich concentration and a lingering, satisfying finish.

AWARDS

Silver Medal NZIWS 2024
Silver Medal Hawke's Bay Wine Awards 2024