

ASKERNE 2024 PINOT NOIR

WINEMAKING NOTES

The fruit for this wine is a blend of clones 777 (27%), Abel (22%), 10/5 (21%), clone 5 (16%), and 667 (14%) grown on the sandy silt soils of the top terrace of the Askerne vineyard. Each clone was fermented separately in open top tanks, with the Abel staying as a 100% whole bunch ferment, whilst the other clones were 100% destemmed. The ferments were gently plunged for extraction, and then held for a further 3 weeks on skins post ferment. The individual parcels were then pressed, settled and racked to oak barriques. Here they completed malolactic fermentation and were matured for 9 months before blending. The final blend has 17% new French oak, and a 20% whole bunch component.

ANALYSIS

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| pH | 3.68 |
| TA | 6.2g/L |
| Alc | 13.0% |

TASTING NOTE

Scented and aromatic with sour cherry and crushed berry fruit aromas, savoury spice with hints of wild thyme and dried herbs. The palate is full of juicy berry and cherry fruit flavours supported with subtle oak spice and fine fruit tannins.