

ASKERNE 2024 RESERVE CHARDONNAY



WINEMAKING NOTES

The fruit for this wine is a blend of Mendoza (35%), Clone 548 (26%), Clone 15 (21%), Clone 1066 (14%) and Clone 95 (4%) grown on the sandy silt soils of the Askerne vineyard. Hand-picked and whole bunch pressed, the juice was transferred to barrel for fermentation. The barrels were predominantly wild fermented, and 40% of the blend completed malolactic fermentation. The wine was subsequently aged for 10 months with some lees stirring to add volume and complexity. The final blend has a 36% new French oak component, and 44% 2nd fill.

ANALYSIS

pH 3.32
TA 6.4/L
Alc 14.0%

TASTING NOTE

Intense aromas of ripe lemon and baked peach, layered with perfumed florals, sweet scented oak spice, and limey mineral notes. The palate is textural and broad, but structured with rich oak spice, concentrated juicy citrus and stone fruit flavours, and vibrant acidity that provides wonderful length.

AWARDS

Gold NZIWS 2025
Gold National Wine Awards of Aotearoa 2025
95 Points Wine Orbit
94 Points Cameron Douglas