

ASKERNE 2024 RESERVE GEWÜRZTRAMINER



WINEMAKING NOTES

This wine is a blend of two standout Gewürztraminer clones, 457 (76%) and 456 (24%). A very low yielding crop of delicious fruit was harvested in early April 2024. With minimal skin contact the juice was pressed off to tank, racked and the two clones co-fermented with a combination of different yeasts to get the best out of the Gewürztraminer aromatics. Ferment was stopped once optimal balance had been achieved, leaving the wine with medium dry sweetness. Post ferment the wine was aged on lees for 4 months before finishing.

ANALYSIS

pH 3.50
TA 6.6 g/l
RS 27 g/l
Alcohol 13.0%

TASTING NOTES

Wonderfully aromatic and scented with tangerine peel, spiced pear, tropical fruit notes, honey suckle and jasmine florals. The palate is finely textured with broad, juicy concentrated flavours of sweet lemon, candied ginger and a delicious, spiced richness that carries right through to the finish.

AWARDS

Gold NZIWS 2024