

ASKERNE 2024 SAUVIGNON BLANC



WINEMAKING NOTES

The fruit for this wine was grown on the lower terraces of Askerne Vineyard. The majority of the blend was cool fermented in stainless steel tanks with a range of different aromatic yeast stains to bring out the wonderful vibrancy of this variety. The balance was a barrel ferment component (40%), to add richness and complexity to the wine. The blend also contains 6% Sauvignon Gris to give an extra citrus lift to the aromatics. After blending, this wine was left on light lees to further add complexity and texture to the palate.

ANALYSIS

pH 3.18
TA 7.0g/L
Alcohol 14.0%
Residual Sugar 3.5g/L

TASTING NOTES

Beautifully intense with tropical fruit aromas, nectarine, grapefruit and lime, complimented with fragrant floral blossom notes. The palate is textural, juicy and vibrant, packed full of stone fruit and citrus flavours, flowing through to a long and zesty finish.

AWARDS

Silver Bayley's Hawke's Bay Wine Awards 2025
Silver National Wine Awards of Aotearoa 2025
93 Points Cameron Douglas