

# ASKERNE 2024 SYRAH

## WINEMAKING NOTES

This wine was made from 100% MS Clone Syrah grown on the stony and sandy lower terrace of the vineyard. The grapes were fermented in open top tanks. The ferments also included a 15% Syrah whole bunch component for added complexity. Gentle hand plunging was used for extraction. The wine was then held on skins for a total of 4 weeks giving an extended period of post ferment maceration to build richness. The wine was then pressed and racked to French oak barriques where it was aged for 9 months. The final blend has a 20% new oak component and 20% second fill.

## ANALYSIS

pH 3.80  
TA 5.4g/L  
Alc 12.5%

## TASTING NOTES

Perfumed with floral violet and sweet berry aromatics, a touch of gamey spice and dark liquorice notes. Rich and flavoursome on the palate with concentrated layers of berry fruits, soft fine tannins and juicy acidity giving a long and delicious finish.

## AWARDS

New Release.