

ASKERNE 2025 PINOT GRIS

WINEMAKING NOTES

The fruit for this wine was grown on both the upper and the lower terraces of Askerne Vineyard and harvested in multiple picks as each clone reached optimal ripeness. 25% of the juice was fermented in older oak barrels providing texture and richness to the blend, whilst the balance of 75% was cool fermented in tank for aromatic vibrancy. A variety of different yeasts were used across the barrels and tanks to build aromatic complexity. The components were then blended and held for 3 months on light lees with stirring to build further palate richness prior to finishing.

ANALYSIS

pH 3.40
TA 5.4g/l
Alcohol 14.0%
RS 6.8g/l

TASTING NOTES

A beautifully aromatic wine with spiced pear, floral white blossom notes, red apple, quince, ripe lemon and hints of tangerine. Wonderfully textured and broad, with a richly concentrated palate full of pear and stone fruit flavours and a finish that is deliciously juicy and long.

AWARDS

Gold Medal & Trophy - Hawke's Bay Wine Awards