

ASKERNE 2022 RESERVE CHARDONNAY



WINEMAKING NOTES

The fruit for this wine is a blend of Clone 548 (39%) , Mendoza (33%) an Clone 15 (29%) grown on the sandy silt soils of the lower terrace of the Askerne vineyard. Hand-picked and whole bunch pressed, the juice was transferred to barrel for fermentation. The barrels were a mixture of both wild and inoculated ferments and completed 100% malolactic post ferment. The wine was subsequently aged for 10 months with lees stirring to add volume and complexity. The final blend has a 32% new French oak component, and 25% 2nd fill.

ANALYSIS

pH 3.36
TA 6.1/L
Alc 14.0%
RS 1.4g/L

TASTING NOTE

Intense aromas of stone fruit and ripe citrus, layered with scented floral spice, vanillan sweetness and limey mineral notes. The palate is full and textural, but tight and structured with rich oak spice, bright and concentrated citrus flavours and a juicy acidity that providing wonderful length.

AWARDS

Double Gold NZIWS 2023
Gold Medal Bayleys Hawkes Bay Wine Awards 2023
Gold Medal National Wine Awards of Aotearoa 2023
Gold Medal Regional Aotearoa Wine Competition 2023
Cuisine Top 10 Chardonnay 2023
95 Points Cameron Douglas
94 Points Sam Kim Wine Orbit

