

ASKERNE 2014 GEWURZTRAMINER



WINE MAKING NOTES

The fruit for this wine was grown on the lower terrace of Askerne Vineyard. It is a mix of 4 clones of Gewurztraminer. Clones 456, 457 and 1106 were hand harvested in March 2014 whilst a small amount was left out to ripen further and was hand harvested in April 2014. The brix level for the two harvests was between 22 and 26.5 brix.

Hand harvested and bunch pressed slowly without crushing or skin contact. Juices were settled cold for 5 days prior to racking into ferment. Some of the late pick was fermented in barrel with wild yeast. All tank portions were inoculated and fermented to nearly dry. After settling, the tanks were racked and allowed to develop without sulphur for 10 months prior to blending and bottling.

ANALAYSIS

pH 3.70
TA 5.10 g/l
Residual sugar 5 g/l
Alcohol 14 %

TASTING NOTES

Lifted aromatics in the rose petal and apricot spectrum.

The palate is very rich and round with a soft acidity and smooth texture. It finishes dry and long.

Drink as an aperitif or match with spicy Asian dishes.

AWARDS

5 Stars Raymond Chan Wine Reviews 2014

5 Stars Wine Orbit

4 Stars Michael Cooper's Buyer's Guide 2016