

ASKERNE 2015 NOBLE SEMILLON



WINE MAKING NOTES

The fruit for this wine was grown on the upper terrace of Askerne Vineyard. The fruit was hand harvested on the 19th June 2015 with bunches selected for a heavy botrytis infection. The brix level was at 34.6 brix. The bunches w

The wine was aged in French oak barriques for 12 months (50% new, 50% one year old).

ANALYSIS

pH 3.62
TA 5.99 g/l
Residual sugar 87.35 g/l
Alcohol 14 %

TASTING NOTES

Fresh and pure fruit notes of white nectarine, quince and citrus. Complexity comes in the form of a delicate white floral or talcum nuance underpinned by mellow vanilla and other spice elements from the barrel. The palate is full bodied and rich with weight coming from both alcohol and residual sugar. Drink chilled down as an aperitif or as an accompaniment to lighter fruit based deserts such as apricot tart tartin.