

ASKERNE 2017 ROSÉ

WINEMAKING NOTES

This Rosé is a 50/50 blend of Syrah and Pinot Noir with around 5% Cabernet Franc. The Syrah was fermented in tank and 2 barrels of Pinot Noir were fermented wild in old French barrels. The Cabernet Franc component was saignée.

ANALYSIS

pH 3.43
TA 6.8 g/l
Residual sugar 5 g/l
Alcohol 13 %

TASTING NOTES

Red summer berry fruits dominate the nose with delicate perfumes of potpourri providing additional aromatic lift. Additional spice and interest come from the fruit components of Syrah and Pinot Noir. Dry on the palate but with a pleasing texture from small amounts of fruit acidity and tannin. Drink over the next year.

Serve lightly chilled

AWARDS

92 points Cameron Douglas
Bronze A&P Bayleys Wine Awards
Bronze NZIWS
4 Stars Wine Orbit
4 Stars Raymond Chan

