

ASKERNE 2018 VIOGNIER



WINEMAKING NOTES

The fruit for this wine was grown on the lower terraces of Askerne Vineyard.

The fruit was handpicked then whole bunch pressed. After settling it was racked to barrel. 100% of the juice was barrel fermented. 20 % new French oak with the balance one to three years old. A mixture of wild and inoculated ferments. A considerable proportion of the barrels went through malolactic fermentation. It was in barrel for 9 months.

ANALYSIS

pH 3.91
TA 5.60 g/l
Residual Sugar 5 g/l
Alcohol 14%

TASTING NOTES

Toasty oak notes with tropical fruits and a heady perfume on the nose, this is a luscious Viognier that is both full-bodied and yet pretty and fresh. A delicious combination of opulence and charm, power and grace, this wine will go with a variety of dishes and cuisines. It will be just as enjoyable on its own as an aperitif.

AWARDS

5 Stars Wine Orbit
Silver Medal Royal Easter Show
4½ Stars Michael Cooper