

2018 CHARDONNAY

WINE MAKING NOTES

The fruit for this wine is a blend of Mendoza, Clone 15, Clone 95 and Clone 6 Chardonnay, which was grown in the sandy silt soils of the lower terrace at Askerne Vineyard.

The wine was fermented and aged for 9 months in predominantly French oak barrels. (28 % new, 12 % 1 year old). There was a mixture of inoculated and wild yeast.

Lees stirring was undertaken to naturally preserve and add structure to this wine.

ANALYSIS

pH 3.45

TA 8.4 g/l

Residual Sugar 0 g/l

Alcohol 13.5 %

TASTING NOTES

Apple pie, toasty oak hints, preserved lemon aromas with great body, texture, freshness and length, the 2018 Askerne Chardonnay was entirely barrel fermented and aged. 2018 was a great year for Chardonnay at Askerne and our Estate Chardonnay is testament to this. While this wine is best drunk in its youth, it will continue to develop for several years if well cellared. Can be enjoyed alone or with a wide variety of dishes and light meats.

