

ASKERNE 2015 RESERVE
MERLOT/CABERNET
SAUVIGNON/CABERNET FRANC/MALBEC



WINEMAKING NOTES

This wine was made from grapes grown on the stony, sandy lower terrace of the vineyard.

The varietal mix was 50% Merlot, 25% Cabernet Sauvignon, 12.5% Cabernet Franc and 12.5 % Malbec.

It was destemmed and crushed, then macerated and fermented in tanks. The wine was aged for 14 months in French oak barriques, 50 % new and the balance one year and older.

ANALAYSIS

pH 3.58
TA 5.85 g/l
Alcohol 14 %

TASTING NOTES

Dark and brooding with fruit aromas of cassis and black plum. Complexing notes of vanilla, cinnamon spice and sandalwood add interest to the nose. The palate is full and rich but with an underlying sinew of acid and tannin. The generosity on the nose flows through the palate and adds length to the finish. This is wine for long term cellaring but can be enjoyed immediately if decanted. Drink over the next 7 to 10 years.

AWARDS

4 Stars Cuisine magazine