

Askerne 2016 Cabernet Franc



WINEMAKING NOTES

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

The grapes were cold soaked for 7 days then fermented. The wine was then aged for 18 months in French oak barrels, 37.5 % new.

pH 3.55
TA 5.1 g/l
Alcohol 14%

TASTING NOTES

Dense aromas reminiscent of black currant and a floral yet spicy complexity. There is also a touch of toasty barrel and fermentation nuance along with an underlying brooding saline character. Aged in new and used barrels for 18 months which have both contributed flavour richness and maturation to this wine. Full bodied with a fine tannin structure. Enjoy now or cellar for five years.

AWARDS

4½ Stars Wine Orbit
4½ Stars Winestate
4½ Stars Michael Cooper
4 Stars Raymond Chan