

2017 SEMILLON



WINEMAKING NOTES

The fruit for this wine was grown on the upper terrace at Askerne Vineyard and is predominantly Clone 14 Semillon. It was handpicked then whole bunch pressed. 55 %of the wine was fermented in tank and the balance was fermented wild in older oak barrels.

The wine was aged on its lees for 10 months prior to blending and bottling.

ANALYSIS

TA 6.5 g/l

Ph 3.1

Alcohol 12.5%

TASTING NOTES

Honeysuckle, white blossom, apple and herbal notes with hints of nutty complexity and a dash of fine-grained oak. This Semillon retains all the vibrant, driving acidity associated with the varietal, while maintaining the nutty complexity promised on the nose. Although best enjoyed in its youthful vibrancy, careful cellaring will doubtless surprise those with a bit more patience. Match with fish, pork, lightly spiced dishes or a light platter as an aperitif.

AWARDS

Silver Regional Aotearoa Wine Competition