

2019 LATE HARVEST SEMILLON



WINEMAKING NOTES

The grapes for this wine were sourced from top terrace of the Askerne vineyard. Selectively handpicked to achieve the perfect balance between clean bunches of late season ripe fruit and a component of medium noble botrytis infection. The wine was fermented in oak barriques and aged for 8 months in barrel prior to blending. The final blend has a 35% new French oak component and 15% second fill.

ANALYSIS

pH 3.86
TA 7.0g/L
Alc 14.0%
RS 113g/L

TASTING NOTES

Aromatic and scented with sweet lemon and ginger spice, dried apricots, marmalade and burnt caramel. The palate has beautiful layers of sweet and concentrated apricot and ripe lemon fruit, on a backbone of juicy citrus acidity. The finish is opulent and full of rich spice and luscious fruit flavours.

AWARDS

Gold NZIWS 2022
94 Points Cameron Douglas
5 Stars Sam Kim Wineorbit