

ASKERNE 2019 THE ARCHER CHARDONNAY



WINE MAKING NOTES

This is the second Archer Chardonnay and this wine represents the pinnacle of this variety from Askerne. It is a mix of clones, predominantly Mendoza with smaller proportions of Clone 15 and Clone 95 which was grown on the stony sandy soils of the lower terrace. Yields were reduced to around 2.5 kg per vine.

The fruit was hand harvested in March 2019 then whole bunch pressed and settled in tank before running to barrel. Some barrels were inoculated and others were left to ferment wild.

The wine was fermented in French oak barriques, 28 % new, then aged on lees for 10 months unsulphured with some stirring. 100 % the wine underwent malolactic fermentation.

ANALYSIS

pH 3.37

TA 5.48 g/l

Residual sugar 0 g/l

Alcohol 14%

TASTING NOTES

Aromas of lemon curd and crushed almonds with supporting notes of grapefruit. There are aromatic notes too, notably Asian lily and citrus blossom.

The palate is pure and focused with a line of acidity bring all of the structural components together. Finishing rich and long.

AWARDS

Gold The Aotearoa Regional Wine Competition 2021

Gold Hawke's Bay Bayley's A&P Awards

96 Points Bob Campbell

95 Points Wine Orbit