

ASKERNE 2022 CHARDONNAY



WINEMAKING NOTES

The fruit for this wine is a blend of Mendoza (36%), Clone 15 (29%), Clone 95 (14%), Clone 548 (13%) and Clone 1066 (8%) grown on the sandy silt soils of the lower terrace of the Askerne vineyard. Hand-picked and whole bunch pressed, the juice was transferred to barrel for fermentation. The barrels were a mixture of both wild and inoculated ferments and completed 100% malolactic post ferment. The wine was subsequently aged for 10 months with lees stirring to add volume and complexity. The final blend has a 25% new French oak component.

ANALYSIS

pH 3.43
TA 5.7g/L
Alc 13.5%
RS 1.7g/L

TASTING NOTE

Beautifully aromatic with sweet vanillan notes, delicate florals, scented oak spice and subtle creaminess. Complemented with aromas of quince, honeysuckle, golden peach and tropical nuances. The palate is juicy with grapefruit acidity, peach and nectarine flavours and a deliciously long finish.

AWARDS

Silver Bayleys Hawke's Bay Wine Awards
5 Stars Wine Orbit
93 Points Cameron Douglas
93 Points Candice Chow