

ASKERNE 2022 SYRAH



WINEMAKING NOTES

This wine was made from 100% MS Clone Syrah grown on the stony and sandy lower terrace of the vineyard. The grapes were fermented in open top tanks. The ferments also included a 15% Syrah whole bunch component as well as 3% Viognier for added complexity. Gentle hand plunging was used for extraction. The wine was then held on skins for a total of 4 weeks giving an extended period of post ferment maceration to build richness. The wine was then pressed and racked to French oak barriques where it was aged for 9 months. The final blend has a 30% new oak component and 10% second fill.

ANALYSIS

pH 3.78
TA 5.9g/L
Alc 12.5%

TASTING NOTES

Perfumed with sweet berry and floral violet aromatics, a touch of gamey spice and dark licorice notes. The palate is full with silky fruit tannins, juicy concentrated berry fruit flavours, sweet and peppery spice with cocoa and liquorice on the finish.

AWARDS

Silver Regional Aotearoa Wine Awards
92 Points Cameron Douglas
4.5 Stars Wine Orbit