

# ASKERNE 2022 VIOGNIER



## WINEMAKING NOTES

The grapes for this wine were sourced from the sandy silt soils of the lower terrace of the Askerne vineyard. Hand-picked and whole bunch pressed, the juice was 70% barrel fermented for texture and richness, and 30% tank fermented for aromatic purity. The tank component was transferred to barrel post ferment, and all barrels completed 100% malolactic. All components were barrel aged on lees for 9 months before being blended. The final blend has a 20% new French oak component and 15% second fill.

## ANALYSIS

pH 3.82  
TA 5.1g/L  
Alc 14.5%  
RS 2.6g/L

## TASTING NOTE

Perfumed spice, ginger nut, baked stone fruit, white blossoms and dried apricots aromas fill the bouquet. The palate is rich and full, with wonderful spice and concentrated stone fruit and citrus flavours. Perfectly balanced between acidity, opulence and texture to give a juicy long finish.

## AWARDS

Silver Medal NZIWS 2023  
Silver Medal Regional Aotearoa Wine Competition 2023  
93 Points Cameron Douglas  
4.5 Stars Wine Orbit