

Askerne Noble Noir NV

The Story

Askerne is named after an old Yorkshire Spa town, which was the birthplace of Kathryn Loughlin. The trees on the label are a representation of the gum trees which are a major feature of the site.

The Vineyard

The Askerne Estate Winery vineyard site comprises six different soils varying between river gravels, sandy soils, silt and loams. The sub soils vary from gravels, red-metal and clay. These various soils have been matched to particular varieties and also to produce complexity within varietal styles.

The site also has unique climatic attributes. It is forward of both the Haumoana hills and Havelock North hills and is close to the coast, benefiting from the moderating effect of the sea. It is a plains site receiving cooling winds from all directions including draughts from the adjoining Tuki Tuki river which laid down the various soils. These cooling effects are key contributors to the elegance and aromatics of our white wines.

The soils and climate provide a base, which is built on by a variety of clones and rootstocks within each variety to add further complexity. Our viticultural management reflects a meticulous approach to our philosophy that fine wine is made in the vineyard.

Winemaking

The fruit for this wine was grown on the upper terrace of Askerne Vineyard. This wine is a blend of Noble Semillon components dating back to the 1999 vintage. The blend has been aged in older French barrels until bottling in August 2016. The wine has also had a small amount of fortification with grain spirit.

Tasting Note

Dark and decadent notes of coffee, chocolate and vanilla. This dessert style wine marries both sugar sweetness and great fruit concentration into an indulgent package. Enjoy this wine with dessert or as a fitting finale to a special meal.

Alcohol Percentage	14.5%
Residual Sugar	198g /L
Ageing Potential	10 + years



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