

## **ASKERNE VIOGNIER 2022**







Original price was: \$27.99.\$23.99Current price is: \$23.99.



## Viogn-YAY!

Product Code:	6803	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	14.5%
Variety:	Viognier	Grape:	100% Viognier
Producer:	Askerne Estate Winery		



Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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## TASTING NOTES

#### Gold Medal - The National Wine Awards of Aotearoa New Zealand 2023

### Winery notes (2021 Vintage)

"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.

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."

#### Rated Excellent & 93/100 Cameron Douglas MS, July 2023 (2022 Vintage)

"Aromas of apricots and peaches, fruit spice and yellow flowers. Youthful, varietal and enticing with moderate+ complexity. Satin textures touch the palate first with a fine layer of phenolics texture from tannins then acidity, flavours of yellow stone



fruits then clay and stone mineral suggestions. Dry, little to no oak involved, balanced and well made, a wine ready for drinking from 2023 through 2027. I recommend a service temperature of 14 Celsius."

#### 4 ½ Stars Michael Cooper (2022 Vintage)

"This consistently attractive, well-rounded wine is hand-harvested and fermented in French oak casks (20 to 30 per cent new). Bright, light lemon/green, the 2022 vintage is fragrant, mouthfilling and sweet-fruited, with concentrated, peachy, slightly spicy flavours, gently seasoned with toasty oak, good complexity, and a soft, creamy-smooth finish. Showing plenty of personality, it's already drinking well."

#### 4 Stars Cuisine NZ Other Whites Tasting, February 2024 (2022 Vintage)

"A medium colour in the glass with lovely viognier-varietal typicity on the nose of apricot stone and ripe stone fruit. The palate is well weighted with lovely concentration of flavour, warmth and texture with characteristics of well-handled oak."

#### 91/100 Sam Kim Wine Orbit, May 2023 (2022 Vintage)

"Delightfully fruited and fragrant, the bouquet shows ripe apricot, rockmelon, subtle spice and rich floral aromas. The generously expressed palate displays excellent weight and smooth mouthfeel, well balanced by refreshing acidity, finishing long and attractive. At its best: now to 2026."

### CONTACT VINO FINO

# Phone: 03 365 5134 https://vinofino.co.nz

## **OPEN HOURS**

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

## VISIT VINO FINO

188 Durham St South, Christchurch

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