

VINO FINO

Explore a World of Wine

ASKERNE VIOGNIER 2023



\$23.99

Viogn-YAY - Winner of 3 Gold Medals!



Product Code:	6803	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Viognier	Grape:	100% Viognier
Producer:	Askerne Estate Winery		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Gold Medal - Aotearoa Regional Wine Competitional 2024

Gold Medal - New Zealand International Wine Show 2024

Gold Medal - The National Wine Awards of Aotearoa New Zealand 2024

Winery notes (2023 Vintage)

"Fragrant with jasmine florals and sweet perfumed notes, fresh apricots and mandarin peel, gingerbread spice and hints of toasted brioche. The palate is textural and opulent with delicious spice richness and concentrated fruit flavours. Perfectly balanced acidity gives 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 82% barrel fermented for texture and richness, and 18% 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 18% new French oak component and 23% second fill."

5 Stars & 93/100 Sam Kim Wine Orbit, June 2024 (2023 Vintage)

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"Richly ripe and fragrant, the bouquet shows apricot, fig, mango and floral aromas with a lovely spicy overtone. The palate delivers ripe fruit intensity with fleshy texture backed by mellow acidity, finishing long and satisfying. At its best: now to 2027."

91/100 Cameron Douglas MS, June 2024 (2023 Vintage)

"Ripe, fruity, floral, delicate spices and varietal bouquet of peach and nectarine apricot and yellow apple. Lovely weight and creaminess as the wine touches the palate, medium acidity with a satin texture. Some fine tannins add mouthfeel with the core fruit flavours driving the flavours and overall appeal. A definitive alternative to Chardonnay, balanced, well made and ready to drink from 2024 through 2027."

4 ½ Stars & Top 10 Cuisine NZ & International Other Whites, February 2025 (2023 Vintage)

"A nose that implies lusciousness with stonefruit aromas balanced out by rich creamy custard characters. That said, the wine is fresh and surprisingly understated on the palate. Well structured with a lovely mouthfeel and a lengthy finish."

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