



# BROOKFIELDS

EST 1937

## Brookfields 'Estate' 6-Pack:

**Varietals:** (2 x mixed varietals)

**Region:** Hawke's Bay

**Volume:** (6 x bottles)

## The 'Winter Warmer' Pack contains:

3 x 'Bergman' Hawke's Bay Chardonnay 2016

3 x 'Back Block' Hawke's Bay Syrah 2016

## Brief Tasting Notes:



## Brookfields 'Bergman' Hawke's Bay Chardonnay 2016

Immediately after harvesting, and arrival at the winery, the grapes were pressed, and the juice immediately chilled. Following settling some of the barrels were inoculated with a selected yeast strain, and the balance were left to ferment with wild yeast. The juice was then racked into predominantly French oak barriques, with some American oak, for fermentation and subsequent aging on its lees. There was partial malolactic fermentation. Total time in oak was 9 months - and there is a small portion of new oak used in this vintage.

The wild yeast fermentation has brought another dimension into this 2016 'Bergman' Chardonnay. There appears to be more depth and complexity on the mid palate. Stone-fruit, oak, melon, toast and a hint of flint are all well integrated into this exciting and dynamic wine - *enjoy*.

## Brookfields 'Back Block' Hawke's Bay Syrah 2016

The fruit was harvested on the 16th of April, and tank fermented. Cap management was by pumping over. Time on the skins was at least two weeks. It was pressed and immediately went back into tank, for malolactic fermentation. It had at least six months in oak.

The 'Back Block' Syrah has proven to be an excellent food wine; hence it is served in restaurants in New Zealand, Australia and in the United Kingdom. The 2016 vintage is quite fragrant as was the previous vintage. It is rich in sweet berry and plums with black pepper under pinned with oak and herbs. Savoury and enticing the 2016 'Back Block' Syrah is another deserved addition to the legacy - *enjoy*.

**Owner / Chief Winemaker:** Peter Robertson