

Brookfields 'Barrique Fermented' Viognier 2019

VARIETAL: 100% Viognier

REGION: Hawke's Bay

STYLE: Dry

VINTAGE:

2019 was a very good growing season, producing premium quality Viognier fruit for this wine.

VINEYARD:

Grown at our Ohiti Estate Vineyard, the Viognier is cropped minimally and harvested just after our Chardonnay grapes. It is spur pruned and has only two cordons. Cropping levels across the vineyard are typically light. Harvested at the end of March 2019

VINIFICATION:

The fruit for this wine was hand-picked and whole bunch pressed. Fermentation was in a mix of new and seasoned oak barriques, which are placed in a temperature controlled cellar for the duration of the fermentation. It was then left on its lees for 10 months before racking and bottling.

APPEARANCE:

In your glass you will be greeted by a pale straw colour.

TASTING NOTES:

The 2019 '*Barrique Fermented*' Viognier is an orchestration of exciting flavours. While it is bone dry, the mid-palate is full flavoured and generous. Showcasing dried apricots, with a mineral seam, French vanilla oak notes, and creamy elements create a gem of a wine. Traditionally crafted, the 2019 '*Barrique Fermented*' Viognier has big boots to fill - as the 2018 '*Barrique Fermented*' Viognier won two Trophies!

FOOD MATCH:

Pan seared Gurnard, served with seasonal greens.

CELLARING:

6-7 years.

DETAILS

Alcohol	14.0% Alc.
Residual sweetness	Dry
TA	6.75 g/L
pH	3.48

Chief Winemaker: Peter Robertson

