

BROOKFIELDS '*Fiesta*' ROSÉ 2020

VARIETAL: Syrah **(predominant)*

REGION: Hawke's Bay

STYLE: Off-Dry

VINTAGE: 2020

VINEYARD:

The fruit for this Rosé was sourced from Ohiti Estate and the red metal triangle. Ohiti Estate lies in an inland heat trap on the bed of the old Ngaruroro River. Syrah obtains excellent levels of ripeness, with good colour intensity, clean fruit and bright red fruit characters.

VINIFICATION:

When the Syrah grapes arrived at the winery, the juice was immediately removed from the skins. At the base of the hopper, there is a gullet underneath a mesh screen - the free run juice is instantly removed before any substantial colour is absorbed from the skins. A temperature controlled fermentation has retained the delicate and lifted fruit flavours. It was stop fermented, then a touch of fermented '*sweet reserve*' Pinot Gris was added in order to achieve the 4.0g/L of residual sugar - rounding out the lifted summer finish.

APPEARANCE:

An inviting pale-salmon pink colour fills your glass.

TASTING NOTES:

The 2020 '*Fiesta*' Rosé is a celebration for the senses - Fiesta is a derivative of feast / festival. It is synonymous with the enjoyment of wine and food. The 2020 '*Fiesta*' Rose is an enticing light salmon pink colour which is full of ripe strawberries and rose petal flavours with a hint of peach. While it is dry (4.01g/L residual sugar), it is equally luscious on the palate and ideal for any festive occasion.

FOOD PAIRING:

An ideal pairing with prawns, sushi / sashimi, salmon & summer salads.

CELLARING:

Best enjoyed in its youth, or within the next 18-24 months.

DETAILS:

Alcohol 13.5% Alc./vol.

Residual sweetness 4.0g/L

TA 6.15g/L

pH 3.13

Owner / Winemaker: Peter Robertson

