

BROOKFIELDS 'OHITI ESTATE' SAUVIGNON BLANC 2019

VARIETAL: 100% Sauvignon Blanc

REGION: Hawke's Bay

STYLE: Dry Style

VINTAGE: 2019

VINEYARD:

Grown at our '*Ohiti Estate*', the vines are spur pruned and crop at between 8-10 tonnes per hectare. Leaf plucking is practiced, and the vine bunches are netted in order to hold the birds back from the grapes as they ripen and sweeten. The soil is free draining due to its stony nature.

VINIFICATION:

Harvest was the 20th March 2019. The '*Ohiti Estate*' Sauvignon Blanc was tank fermented at low temperatures i.e. approximately 13 degrees Celsius. The wine was left on its lees to gain mouthfeel and complexity until it was time for stabilization and filtration prior to bottling. *Like all our wines, it is Vegan Friendly.

APPEARANCE:

A light straw colour will fill your glass.

TASTING NOTE:

Fresh passion-fruit, gooseberry, melon and lime best describe the 2019 '*Ohiti Estate*' Sauvignon Blanc. The hot vintage ensured that ripeness was readily achieved, and the wine reflects the season. The 2019 Sauvignon Blanc is a light straw colour with a firm alcohol and made in a dry style. This '*Ohiti Estate*' Sauvignon Blanc is typically Hawke's Bay in style with its ripe generous flavours and lingering finish - it is a delight!

FOOD PAIRING:

Ideal with pan fried Gurnard with a slice of lemon and mixed green salad.

CELLARING:

This vintage will age gracefully for up to 2-3 years.

DETAILS:

Alcohol	13.5% Alc./vol.
TA	6.53 g/L
pH	3.39
Residual Sweetness	3.3 g/L

Owner / Winemaker Peter Robertson

