

Brookfields 'Back Block' Syrah 2019

VARIETAL: 100% Syrah

REGION: Hawke's Bay

STYLE: Dry

VINTAGE: 2019

VINEYARD:

The 'Back Block' vineyard is located at Ohiti Estate. While 'back-block' is a generic term - many people live in the back blocks (*i.e. isolated hill country*), and every farm has a back block. The 'Back Block' at Ohiti is exactly that, and is literally at the back, surrounded by hills on a shingle free draining terrace, facing to the north-east, thus ideal for growing and ripening Syrah grapes.

VINIFICATION:

The fruit was harvested on the 5th 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. This vintage has had at least 8 months in oak.

APPEARANCE:

In your glass you will have a deep red with a rich magenta hue.

TASTING NOTES:

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 2019 'Back Block' Syrah shouts ripe plums, black cherries, spice and a dash of black pepper. The mid palate is bountiful in fruit and supported by the well-integrated and seamless oak. Due to the excellent vintage in Hawkes Bay, the Syrah grapes were left on the vine until the 5th April, hence the ripe savoury flavours and low acidity. The 2019 'Back Block' Syrah is very approachable, but equally will continue to develop in the bottle. This 2019 'Back Block' Syrah - another addition to the legacy.

FOOD MATCH:

An ideal pairing with slow rack of lamb with a thyme rub & wine jus.

CELLARING:

This vintage will age well for around 6-8 years.

DETAILS

Alcohol	13.5% Alc./vol.
Residual Sugar	Dry
TA	5.36g/L
pH	3.68

Chief Winemaker Peter Robertson

