

BROOKFIELDS 'BERGMAN' CHARDONNAY 2019

VARIETAL: 100% Chardonnay

REGION: Hawke's Bay

STYLE: Dry

VINTAGE: 2019

VINEYARD:

All the grapes for the 'Bergman' Chardonnay are estate grown. They were harvested from Ohiti Estate which is owned by Brookfields Vineyards, and from of course the Brookfields home block, adjacent to the winery. The '*Bergman*' Chardonnay takes its name from the '*Ingrid Bergman*' Roses which are planted in front of the winery. The Ohiti Estate grapes were harvested on the 23rd of March.

VINIFICATION:

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 - and a total time in oak was 9 months, with a small portion of new oak in this vintage.

APPEARANCE:

A straw gold colour will fill your glass.

TASTING NOTES:

The wild yeast fermentation has brought another dimension to this 2019 '*Bergman*' Chardonnay. There appears to be more depth and complexity on the palate. The wine is showcasing ripe stone-fruits, melon, oak and vanilla characters are evident in this full-bodied 2019 '*Bergman*' Chardonnay. There is a generosity and texture to this wine, which will enrich if given time in the bottle.

FOOD PAIRING:

Butterflied roast chicken served with a herb-crust & vegetables.

CELLARING:

Up to 5 years.

DETAILS:

Alcohol	13.5% Alc./vol.
Residual Sweetness	Dry
TA	5.93 g/L
pH	3.5

Owner / Winemaker Peter Robertson

