

## Brookfields 'Marshall Bank' Chardonnay 2019

**VARIETAL:** 100% Chardonnay

**REGION:** Hawke's Bay

**STYLE:** Dry

**VINTAGE:**

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

**VINEYARD:**

The 'Marshall Bank' Chardonnay grapes were grown at our Ohiti Estate vineyards. Marshall Bank was an old family property down in West Otago where my grand-father Dr. Bill Robertson practiced for forty five years. The grapes were harvested on 26<sup>th</sup> March 2019.

**VINIFICATION:**

Fermentation took place in a 50/50 mix of new French and near new oak barriques in a carefully temperature controlled environment. After fermentation was complete, the wine was lee stirred weekly until it was racked. Only 20% of this Chardonnay went through malolactic fermentation. Total time in barrel was for approximately 10 months.

**APPEARANCE:**

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

**TASTING NOTES:**

Already expressing an inviting bouquet, the 2019 'Marshall Bank' Chardonnay exudes ripe peaches, nectarines and spiced brioche are all nicely woven with well-integrated oak notes which all carry through onto the layered and vibrant palate. The partial malolactic fermentation has broadened the mid palate and added to its complexity and elegance resulting in a pleasingly long lingering finish.

**FOOD MATCH:**

Slow roasted Butterfly Chicken under a dusting of herbs .

**CELLARING:**

Five years.

**DETAILS:**

Alcohol	14.0% Alc./vol.
Residual sweetness	Dry
TA	6.45 g/L
pH	3.42

**Chief Winemaker:** Peter Robertson

