

BROOKFIELDS 'SUN-DRIED' MALBEC 2019

VARIETAL: 100% Malbec
REGION: Hawke's Bay
STYLE: A Bold Dry Red
VINTAGE: 2019

VINEYARDS:

The grapes for our '*Sun-Dried*' Malbec were harvested from the Tuki Tuki Valley and Ohiti Estate vineyards. They are trained on the classical VSP trellis system. The 1056 clone of Malbec readily achieves ripeness, while the balance is MS Malbec, which adds complexity. The sun-drying then enhances the sugar concentration, as well as the colour and flavours.

VINIFICATION:

The Malbec was hand-picked, and then sun-dried in trays in a shade house before being made into wine. Open fermentation tanks were used, so hand plunging could take place. Due to the loss of moisture with the sun-drying, the cap was quite thick and demanded more attention than normal when plunged. After pressing, and malolactic fermentation had occurred, the Malbec went into one and two year old French oak barrels for aging and development.

APPEARANCE:

In your glass you will have a deep dark red wine with a magenta edge.

TASTING NOTES:

Intensely dark, this '*Sun-Dried*' Malbec shouts dark fruits, ripe plums, dried herbs, spice, cigar box, and earthy tannins all perfectly supported by the oak. This wine has an enticing mouthfeel due to the weight and fullness on the palate. This 2019 follows its illustrious predecessors with aplomb. Once again Malbec on steroids comes to mind. This wine is generous in all departments, the 2019 '*Sun-Dried*' Malbec is worthy of time in the cellar if discipline can prevail!

FOOD MATCH:

Ideal pairing with Venison back-strap & slow cooked earthy vegetables.

CELLARING:

This will repay 8+ years.

DETAILS:

Alcohol	13.5% Alc./vol
Residual Sweetness	Dry
TA	5.63 g/L
pH	3.78

Chief Winemaker: Peter Robertson

