

BROOKFIELDS 'HILLSIDE' SYRAH 2016

VARIETAL: 100% Syrah
REGION: Hawke's Bay
STYLE: Dry
VINTAGE: 2016

VINEYARD:

A hillside site is adjacent the Bridge Pa township, in the heart of Hawke's Bay. The vines were irrigated during their establishment, but once maturity was reached the irrigation was turned off. The site is sheltered from cool southerly breezes due to its northerly aspect, hence it is very hot during the summer. The vineyard is a mix of Mass Selection (MS) and Clone 470. Both clones ripen at the same time. The 470 clone is renowned for its colour and intensity whereas the Mass Selection has full flavours, so hence it is a heavenly match.

VINIFICATION:

Harvested on the 16th April, the intensely flavoured Syrah was destemmed, crushed and fermented in closed fermentation tanks. Following pressing, the wine underwent malolactic fermentation and was then racked into new French oak and two selected American barriques. The wine was taken out of the oak barrels 18 months after maturation, and then estate bottled.

APPEARANCE:

An intense deep red colour with a magenta meniscus.

TASTING NOTES:

The '*Hillside*' Syrah is an expression of where it is grown. An intense dark red colour with a magenta hue, the 2016 '*Hillside*' Syrah is rich and generous. It exhibits ripe dark plums, pepper, toast and dried herbs underscored with new oak, giving the wine powerful mouthfeel. Though with perfect balance, this Syrah has an elegance and inviting personality. With decanting it is approachable now, the 2016 '*Hillside*' Syrah will age gracefully for many years - it is a real delight for the senses.

FOOD PAIRING:

Slow cooked beef cheeks with wine-jus and seasonal vegetables.

CELLARING:

10+ years.

DETAILS:

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|--------------------|-----------------|
| Alcohol | 14.0% Alc./vol. |
| Total Acidity | 6.15 g/L |
| pH | 3.55 |
| Residual Sweetness | Dry |

Owner / Winemaker Peter Robertson

