



# BROOKFIELDS

EST 1937

## Brookfields Vineyards **'Mixed'** 6-Pack:

**Varietals:** (3 x mixed varietals) x 2  
**Region:** Hawke's Bay  
**Volume:** (6 x bottles)

### The 'Mixed' 6-Pack contains:

2 x 'Robertson' Hawke's Bay Pinot Gris 2016  
2 x 'Hillside' Hawke's Bay Syrah 2015  
2 x 'Late Harvest' Hawke's Bay Viognier 2015 - \*(375ml)



### Brief Tasting Notes:

#### Brookfields 'Robertson' Pinot Gris 2016

Rich in strawberry, raspberry and melon characters, this 2016 'Maverick' Rosé is under-pinned with 5g/L residual sweetness. The balance in this wine was achieved by timely stopping the fermentation in order to have this succulent mouth feel. Generous and vibrant, the 'Maverick' Rosé is ideal late afternoon on the patio and with Mediterranean dishes.

*An ideal pairing with prawns, sushi and salmon with summer salads.*

#### Brookfields 'Hillside' Syrah 2015

Fresh tropical fruit, gooseberry and melon dominate over a subtle citrus seam. Elegant and balanced, the 2015 Ohiti Estate is an excellent food wine. Equally late afternoon relaxing under the sun-umbrella, enjoy it as the ideal aperitif. The Brookfields Ohiti Estate Sauvignon Blanc is typically Hawke's Bay in style with its ripe generous flavours and lingering finish.

*An ideal pairing with pan fried white fish fillets, served on a risotto base.*

#### Brookfields 'Late Harvest' Viognier 2016 - \*(375ml)

This wine has an inviting and fragrant aroma. This 'Late Harvest' Viognier has an extravaganza of flavours, namely honey, apricot, rock-melon and subtle mineral notes. While the residual sweetness is 150g/L, the natural acidity is seamless, hence there is no cloying sensation on the palate or finish. It is a perfect accompaniment to a wide variety of desserts.

*Ideal with blue cheeses and crusty bread, and homemade cheese-cake.*

**Owner / Chief Winemaker:** Peter Robertson