

## Brookfields 'Back Block' Syrah 2017

**VARIETAL:** 100% Syrah

**REGION:** Hawke's Bay

**STYLE:** Dry

**VINTAGE:** 2017

**VINEYARD:**

The 'Back Block' vineyard is located at Ohiti Estate. While 'back-block' is a generic term - many people live in the back blocks (*i.e. isolated hill country*), and every farm has a back block. The 'Back Block' at Ohiti is exactly that, and is literally at the back, surrounded by hills on a shingle free draining terrace, facing to the north-east, thus ideal for growing and ripening Syrah grapes.

**VINIFICATION:**

The fruit was harvested in the middle of April, and tank fermented. Cap management was by pumping over. Time on the skins was at least two weeks. It was pressed and immediately went back into tank, for malolactic fermentation. This vintage has had at least 8 months in oak.

**APPEARANCE:**

In your glass you will have a deep red with rich magenta hues.

**TASTING NOTES:**

The 'Back Block' Syrah has proven to be an excellent food wine; hence it is served in restaurants in New Zealand, Australia and in the United Kingdom. The 2017 Back Block Syrah is a succulent harmonious red wine exhibiting sweet berry fruits, earthy tannins, dried spice, pepper and entwined oak. It is very approachable, but equally it will continue to develop nicely in the bottle. This 2017 'Back Block' Syrah cries out for food - the reward will be yours. Another addition to the legacy.

**FOOD MATCH:**

An ideal pairing with slow cooked Duck breast w/ a herb crust & wine jus.

**CELLARING:**

This vintage will age well for around 6-8 years.

**DETAILS**

Alcohol	13.0% Alc/vol
Residual Sugar	Dry
TA	6.0g/L
pH	3.40

Chief Winemaker	Peter Robertson
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