



BROOKFIELDS

EST 1937

BROOKFIELDS 'BERGMAN' CHARDONNAY 2016

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

VINEYARD:

All the grapes for the 'Bergman' Chardonnay are estate grown. They were harvested from Ohiti Estate which is owned by Brookfields Vineyards, and from of course the Brookfields home block, adjacent to the winery. The 'Bergman' Chardonnay takes its name from the 'Ingrid Bergman' Roses which are planted in front of the winery. The Ohiti Estate grapes were harvested on the 1st and 12th of April and the home block parcel was also harvested on the 12th April.

VINIFICATION:

Immediately after harvesting, and arrival at the winery, the grapes were pressed, and the juice immediately chilled. Following settling some of the barrels were inoculated with a selected yeast strain, and the balance were left to ferment with wild yeast. The juice was then racked into predominantly French oak barriques, with some American oak, for fermentation and subsequent aging on its lees. There was partial malolactic fermentation. Total time in oak was 9 months - and there is a small portion of new oak used in this vintage.

APPEARANCE:

A straw gold colour will fill your glass.

TASTING NOTES:

The wild yeast fermentation has brought another dimension into this 2016 'Bergman' Chardonnay. There appears to be more depth and complexity on the mid palate. Stone-fruit, oak, melon, toast and a hint of flint are all well integrated into this exciting and dynamic wine - *enjoy*.

FOOD MATCH:

Braised Pork slow cooked in milk with herbs, served with seasonal green vegetables.

CELLARING:

Up to 5 years.

DETAILS:

Alcohol	14.0% Alc/vol.
Residual Sweetness	Dry
TA	7.0g/L
pH	3.35

Owner / Winemaker Peter Robertson

