

## BROOKFIELDS 'BERGMAN' CHARDONNAY 2017

**VARIETAL:** 100% Chardonnay  
**REGION:** Hawke's Bay  
**STYLE:** Dry  
**VINTAGE:** 2017

### 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 22<sup>nd</sup> of March and promptly delivered to the winery.

### VINIFICATION:

Immediately after harvesting the grapes were carefully pressed, and the juice being chilled. Following settling half of the oak barrels were inoculated with a selected yeast strain and the balance were left to ferment with wild yeast. The juice was racked into predominantly French oak, with some American oak, for fermentation and subsequent aging on its lees. The wine underwent partial malolactic fermentation - nearly 30%. Total time in oak was 9 months - and there is a small portion of new oak.

### APPEARANCE:

A straw gold in colour, with a shining hue.

### TASTING NOTES:

The wine is rich in stone-fruits, peaches, melon and a subtle note of vanilla. The 2017 '*Bergman*' Chardonnay also exhibits a touch from burnt match from the wild fermentation. Nearly a third of the oak barrels underwent malolactic fermentation giving depth to the mid-palate. The 2017 '*Bergman*' Chardonnay is vibrant with a number of facets all contributing to this complex attractive wine - *enjoy*.

### FOOD PAIRING:

Ideal with seared pork chops served with an apple sauce.

### CELLARING:

Up to 5 years.

### DETAILS:

|                    |                 |
|--------------------|-----------------|
| Alcohol            | 14.0% Alc./vol. |
| Residual Sweetness | Dry             |
| TA                 | 6.98g/L         |
| pH                 | 3.45            |

**Owner / Winemaker** Peter Robertson

