



# BROOKFIELDS

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## BROOKFIELDS 'BURNFOOT' MERLOT 2014

**VARIETAL:** 100% Merlot

**REGION:** Hawke's Bay

**STYLE:** Dry

**VINTAGE:** 2014

**VINEYARD:**

The 'Burnfoot' Vineyard is grown in the Tuki Tuki Valley on the northern side of the Tuki Tuki River opposite Te Mata Peak. Translated, Burnfoot is the property with the stream crossing its foot. Trained on classical VSP trellis system, on free draining soils, the Merlot obtains excellent levels of ripeness, with good colour intensity, bunches of clean fruit, and ripe tannin development.

**VINIFICATION:**

Harvested fruit arrived at the winery on the 2nd of April 2014, at above 23 Brix. It was destemmed and crushed into stainless steel tanks. Fermentation immediately followed, at temperatures between 25 and 30 degrees Celsius. After 3 weeks of maceration, the wine was then pressed, and underwent MLF. Time in French and American oak barrels has softened the tannins, and given a full rich complexity to the flavours.

**APPEARANCE:**

In your galls you will have a deep red, with a youthful magenta hue.

**TASTING NOTES:**

The nose is rich in cigar box, plum and spice. These character carry through onto the palate, which exhibits good length and depth of flavour. Very much in the tradition established by the previous vintage, the 2014 'Burnfoot' Merlot has an integrated-balanced palate which makes it approachable and enjoyable now, and it won't be challenged by age.

**FOOD MATCH:**

An ideal pairing with stuffed lamb shoulder and seasonal vegetables.

**CELLARING:**

This vintage will age well for eight to ten years.

**DETAILS:**

<b>Alcohol</b>	14.5% alc/vol
<b>Residual sweetness</b>	Dry
<b>TA</b>	6.15 g/L
<b>pH</b>	3.51

**Chief Winemaker**

Peter Robertson

