

BROOKFIELDS 'Fiesta' ROSÉ 2018

VARIETAL: Syrah **(predominant)*

REGION: Hawke's Bay

STYLE: Off-Dry

VINTAGE: 2018

VINEYARD:

The fruit for this Rosé was sourced from Ohiti Estate and the red metal triangle. Ohiti Estate lies in an inland heat trap on the bed of the old Ngaruroro River. Syrah obtains excellent levels of ripeness, with good colour intensity, clean fruit and bright red fruit characters.

VINIFICATION:

When the Syrah grapes arrived at the winery, the juice was immediately removed from the skins. At the base of the hopper, there is a gullet underneath a mesh screen - the free run juice was immediately removed before any intense colour was absorbed from the skins. The juice underwent a cool temperature-controlled fermentation through to almost dry, which has retained the delicate fruit aromas & flavours. Then a touch of fermented Pinot Gris was added in order to achieve the 4g/L residual sugar, rounding out the lifted summer finish.

APPEARANCE:

An inviting summer sunset orange-pink colour fills your glass.

TASTING NOTES:

The 2018 'Fiesta' Rosé is a celebration for the senses - floral notes, with wild strawberries, pink watermelon, and a hint of spice. The palate is elegant, fresh and driven by bright red fruits, crafted in an off-dry style. It is excellent with antipasti dishes, summer afternoon bbq's, sunsets and good friends!

FOOD PAIRING:

An ideal pairing with prawns, sushi / sashimi, salmon & summer salads.

CELLARING:

Best enjoyed in its youth, or within the next 18-24 months.

DETAILS:

Alcohol 13.0% Alc./vol.

Residual sweetness 4g/L

TA 5.85g/L

pH 3.44

Winemaker: Peter Robertson

