



BROOKFIELDS

EST 1937

BROOKFIELDS 'INDULGENCE' VIOGNIER 2016

VARIETAL: 100% Viognier

REGION: Hawke's Bay

STYLE: Botrytis 'sticky'

VINTAGE: 2016

VINEYARDS:

The botrytis grapes for the 'Indulgence' were grown at Ohiti Estate and the Hillside site at Bridge Pa. Both vineyard sites are dry enough for the grapes to remain on the vines without developing rampant botrytis prematurely.

VINIFICATION:

The ripe fruit was harvested on the 27th April and the 5th May 2016. The sugar levels peaked at 56 Brix. It was one of the best botrytis infections in the history of making such wines here at Brookfields. After settling, the must was cold fermented and finally stopped when the alcohol reached 9.5% Alc/Vol.

APPEARANCE:

Enticing straw yellow colour.

TASTING NOTES:

Rich and fragrant, the 2016 'Indulgence' has a mere 250 g/L of natural residual sugar. Passionfruit, rock-melon, honey and apricots are all evident and contribute to the palate depth and length. Due to the incredible residual sugar, the 2016 'Indulgence' will continue to enrich in the bottle.

FOOD PAIRING:

Cold Crème-Brûlée, homemade cheeses and blue cheeses...

CELLARING:

Until temptation wins!

DETAILS:

Alcohol	9.5% Alc/vol.
Residual sweetness	250 g/L <i>*(approx.)</i>
TA	9.83 g/L
pH	3.58

Owner / Winemaker Peter Robertson

