



BROOKFIELDS

EST 1937

BROOKFIELDS 'INDULGENCE' VIOGNIER 2017

VARIETAL: 100% Viognier

REGION: Hawke's Bay

STYLE: Botrytis 'sticky'

VINTAGE: 2017

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 28th April 2017. Two thirds of the fruit came from Ohiti Estate and the balance from Bridge Pa. The sugar levels peaked at 42 Brix. We were quite pleased with the level of botrytis infection on the fruit across the two sites. After settling, the must was cold fermented and finally stopped when the alcohol reached 9.5% Alc/Vol.

APPEARANCE:

An inviting straw yellow colour will fill your glass.

TASTING NOTES:

Something special - as the 2017 'Indulgence' has a mere 275g/L of natural residual sugar. Aromas that carry through onto the palate include - honeysuckle, apricots, peach and honeycomb are all evident and contribute to the wines richness and length. Due to the incredible residual sugar, the 2017 'Indulgence' will continue to enrich in the bottle. While the 2017 'Indulgence' is generously sweet, the acidity maintains a freshness and elevates the fruit profile.

FOOD PAIRING:

Crème-Brûlée, homemade cheese-cake and blue cheeses...

CELLARING:

Until temptation wins!

DETAILS:

Alcohol	9.5% Alc./vol.
Residual sweetness	275 g/L *(approx.)
TA	9.83 g/L
pH	3.58

Owner / Winemaker

Peter Robertson

