



# BROOKFIELDS

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## BROOKFIELDS 'LATE HARVEST' VIOGNIER 2016

**VARIETAL:** 100% Viognier

**REGION:** Hawke's Bay

**STYLE:** Late Harvest / Botrytis 'sticky' / Dessert Wine

**VINTAGE:** 2016

**VINEYARDS:**

The botrytis grapes for this 'Late Harvest' Viognier were grown at our Ohiti Estate. Early morning mist in late April and early May is an Autumnal occurrence in the Ohiti Valley. Which gave us the perfect conditions for the development of botrytis.

**VINIFICATION:**

The fruit was harvested on the 5th May 2016 at 35 Brix. Two thirds of the harvested fruit had botrytis. After carefully pressing the fragile fruit, the juice was cold fermented and it was finally stopped when there was a balanced wine with 9.5% Alc/ vol.

**APPEARANCE:**

An inviting golden straw colour will fill your glass.

**TASTING NOTES:**

This wine has an inviting and fragrant aroma. This 'Late Harvest' Viognier has an extravaganza of flavours, namely honey, apricot, rock-melon and mineral notes. While the residual sweetness is 150g/L, the natural acidity is seamless, hence there is no cloying sensation on the palate or finish. It is a perfect accompaniment to a wide variety of desserts.

**FOOD PAIRING:**

Blue cheese, and homemade cheese-cake.

**CELLARING:**

Until temptation wins!

**DETAILS:**

<b>Alcohol</b>	9.5% Alc/vol.
<b>Residual sweetness</b>	150 g/L
<b>TA</b>	10.3 g/L
<b>pH</b>	3.56

**Owner / Winemaker** Peter Robertson

