



BROOKFIELDS

EST 1937

Brookfields 'Marshall Bank' Chardonnay 2015

VARIETAL: 100% Chardonnay

REGION: Hawke's Bay

STYLE: Dry

VINTAGE:

2015 was an exceptional growing season, producing premium quality Chardonnay fruit for this wine.

VINEYARD:

The 'Marshall Bank' Chardonnay grapes were grown at our Ohiti Estate vineyards. Marshall Bank was an old family property down in West Otago where my grand-father Dr. Bill Robertson practiced for forty five years. The grapes were harvested on 23rd March 2015.

VINIFICATION:

Fermentation took place in a 50/50 mix of new French and near new oak barriques in a carefully temperature controlled environment. After fermentation was complete, the wine was lee stirred weekly until it was raked. Only ten percent of this Chardonnay went through malolactic fermentation. Total time in barrel was for approximately eight months.

APPEARANCE:

In your glass you will be greeted by a golden straw colour.

TASTING NOTES:

Blessed with an amazing bouquet, the 2015 'Marshall Bank' Chardonnay exudes ripe peach, rock-melon, and toast, along with well integrated oak notes which all carry through onto the full and engaging palate. The partial malolactic fermentation has broadened the mid palate and added to its complexity and elegance resulting in a pleasingly long lingering finish.

FOOD MATCH:

Slow roasted pheasant, and seasonal vegetables.

CELLARING:

Five years.

DETAILS

Alcohol	14.0% Alc.
Residual sweetness	Dry
TA	7.5 g/L
pH	3.31

Chief Winemaker: Peter Robertson

