

BROOKFIELDS 'OHITI ESTATE' CABERNET SAUVIGNON 2017

VARIETAL: 100% Cabernet Sauvignon

REGION: Hawke's Bay

STYLE: Dry

VINTAGE: 2017

VINEYARDS:

The 'Ohiti Estate' vineyards lie in an inland heat trap on the bed of the old Ngaruroro River. Trained on classical VSP trellis system, on gravel soils, our Cabernet Sauvignon obtains excellent levels of ripeness, with good colour intensity, clean fruit, and ripe tannin development. All the fruit was harvested in early April compared with normal years when the harvest is in the later half of April.

VINIFICATION:

Grapes were harvested on the 11th of April, (*thus reflecting the influence of the regions summer heat*) and fermented using the traditional Bordeaux pump-over method for extraction of the wines character and for cap management. Time on skins was around 3 weeks. Malolactic fermentation occurred after careful pressing and prior to going to French oak barrels for around 10 months.

APPEARANCE:

An extractive dark red colour fills the glass.

TASTING NOTES:

Harvested in excellent condition, the 2017 'Ohiti Estate' Cabernet Sauvignon exhibits concentrated blackberries, hints of blackcurrants, dried herbs, toast, leather and dried spice. The French oak is well integrated thus creating palate complexity and weight to this generous wine. Its predecessor won 'Gold' at the 'Australian & NZ Boutique Wine Show 2018' - this vintage is in the same mold.

FOOD PAIRING:

A prime T-bone steak, cooked medium-rare, with a wine jus - what else?

CELLARING:

This vintage will age well for 5-6 years.

DETAILS:

Alcohol	13.5% Alc./vol.
Residual sweetness	Dry
TA	6.38 g/L
pH	3.59

Owner / Winemaker: Peter Robertson

