



BROOKFIELDS

EST 1937

OHITI ESTATE SAUVIGNON BLANC 2015

VARIETAL: Sauvignon Blanc

REGION: Hawke's Bay

STYLE: Off-Dry Style

VINTAGE: 2015

VINEYARD:

Grown at Ohiti Estate, the vines are spur pruned and crop at eight to ten tonnes per hectare. Leaf plucking is implemented and the vines are netted in order to hold the birds back from the grapes as they ripen. The soil is free draining due to its stony nature.

VINIFICATION:

Harvest was on the 30th March, 2015. The Ohiti Estate Sauvignon Blanc was tank fermented at low temperatures i.e. approximately 12 - 13 degrees centigrade to retain natural fresh aromas and fruit flavour characteristics in the fruit. The wine was left on its lees to gain mouthfeel and complexity until stabilization and filtration prior to bottling.

APPEARANCE:

Light straw in colour.

TASTING NOTE:

Fresh tropical fruit, gooseberry and melon dominate over a subtle citrus seam. Elegant and balanced, the 2015 Ohiti Estate is an excellent food wine. Equally late afternoon relaxing under the sun-umbrella, enjoy it as the ideal aperitif. The Brookfields Ohiti Estate Sauvignon Blanc is typically Hawke's Bay in style with its ripe generous flavours and lingering finish.

FOOD MATCH:

Ideal with pan fried Tarakihi fillets, served on a risotto base.

CELLARING:

This vintage will age gracefully for up to five years.

DETAILS:

Alcohol	14.0% alc/vol
Residual sweetness	5.0 g/L
TA	7.5 g/L
pH	3.25

Chief Winemaker Peter Robertson

