



BROOKFIELDS

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BROOKFIELDS 'OHITI ESTATE' SAUVIGNON BLANC 2016

VARIETAL: 100% Sauvignon Blanc

REGION: Hawke's Bay

STYLE: Dry Style

VINTAGE: 2016

VINEYARD:

Grown at Ohiti Estate, the vines are spur pruned and crop at 8 to 10 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 2016. The Ohiti Estate Sauvignon Blanc was tank fermented at low temperatures i.e. approximately 13°C 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. A small portion went into oak barrel.

APPEARANCE:

A light straw colour will fill your glass.

TASTING NOTE:

The 2016 'Ohiti Estate' Sauvignon Blanc has enticing tropical fruit and refreshing gooseberry flavours. It is full-bodied with good intensity and palate length. Hence it is an ideal food wine, especially with fish. 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 PAIRING:

Ideal with pan fried Orange Roughy, served on a risotto base.

CELLARING:

This vintage will age gracefully for up to 3-4 years.

DETAILS:

Alcohol	13.0% Alc./vol.
Residual sweetness	3.0 g/L
TA	6.9 g/L
pH	3.31
Owner / Winemaker	Peter Robertson

