

BROOKFIELDS 'OHITI ESTATE' SAUVIGNON BLANC 2018

VARIETAL: 100% Sauvignon Blanc

REGION: Hawke's Bay

STYLE: Dry Style

VINTAGE: 2018

VINEYARD:

Grown at our '*Ohiti Estate*', the vines are spur pruned and crop at between 8-10 tonnes per hectare. Leaf plucking is practiced, and the vine bunches are netted in order to hold the birds back from the grapes as they ripen and sweeten. The soil is free draining due to its stony nature.

VINIFICATION:

Harvest was the 22nd March 2018. The '*Ohiti Estate*' Sauvignon Blanc was tank fermented at low temperatures i.e. approximately 13 degrees Celsius. The wine was left on its lees to gain mouthfeel and complexity until it was time for stabilization and filtration prior to bottling.

APPEARANCE:

A light straw colour will fill your glass.

TASTING NOTE:

The 2018 '*Ohiti Estate*' Sauvignon Blanc has fresh gooseberry, passion fruit and a hint of lime. Made in a dry style, the mid palate has low acidity and good mouth feel, thus reflecting the ripeness and low yields when harvested. Due to the vibrant, fresh clean flavours, the 2018 '*Ohiti Estate*' Sauvignon Blanc is an excellent accompaniment to vegetarian cuisine, varied seafood and also light poultry dishes.

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 terakihi with a slice of lemon and mixed green salad.

CELLARING:

This vintage will age gracefully for up to 2 years.

DETAILS:

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| Alcohol | 13.5% Alc./vol. |
| TA | 6.68 g/L |
| pH | 3.47 |
| Residual sweetness | 3.3 g/L |

Owner / Winemaker

Peter Robertson

