



BROOKFIELDS

EST 1937

Reserve Vintage 'Gold Label' Cabernet / Merlot 2015

VARIETALS: 80% Cabernet Sauvignon & 20% Merlot
REGION: Hawke's Bay
STYLE: Dry
VINTAGE: 2015

VINEYARDS:

The Cabernet Sauvignon was grown at Ohiti Estate, and the Merlot on a northerly facing slope in the Tuki Tuki Valley. Both varieties are minimally cropped in order to maximize the fruit flavours. The Merlot was harvested on the 7th of April and the Cabernet Sauvignon was harvested on the 14th April. The Merlot clone is 481 and the Cabernet Sauvignon is the exciting LC10.

VINIFICATION:

Both varietals were tank fermented on their skins at 25 - 30 degrees Celsius for at least 14 days with regular pump overs daily, then the juice was drained off and the grapes were pressed. Only the best pressings were added back to the free run juice. Malolactic fermentation then took place before it was transferred into new French oak barrels. The final blend is 80% Cabernet Sauvignon and 20% Merlot.

APPEARANCE:

Almost black in colour.

TASTING NOTES:

Framed in new French oak, the 2015 'Reserve Vintage' Cabernet / Merlot is full of blackberry, toast, leather, dried herbs and subtle spice. The palate is elegant and complex with a long finish, it is a classic Bordeaux blend which will reward cellaring. The impact of the LC10 clone is exciting. It is many years since Brookfields has made four Reserve 'Gold Label' Cabernet / Merlot's consecutively - it bodes well for the future!

FOOD MATCH:

Herb crusted lamb cutlets and seasoned vegetables.

CELLARING:

Ten years plus.

DETAILS:

Alcohol	14.0% alc/vol
Residual sweetness	Dry
Total Acidity	6.08 g/L
pH	3.53

Owner / Winemaker

Peter Robertson

