



BROOKFIELDS

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BROOKFIELDS 'ROBERTSON' PINOT GRIS 2016

VARIETAL: 100% Pinot Gris

REGION: Hawke's Bay

STYLE: Off Dry

VINTAGE: 2016

VINEYARDS:

Most of the grapes come from Ohiti Estate, which is situated in an inland heat trap on the bed of the old Ngaruroro River. Trained on classical VSP trellis system, on arid alluvial soils, the Pinot Gris ripens well, producing clean fruit with full flavours, good extract, and moderate acid. The 2016 growing season was hot and dry, hence the flavour development is concentrated

VINIFICATION:

On arrival at the winery on the 1st and 7th April, the fruit was pressed as soon as possible. The skin of Pinot Gris is coloured and will tint the wine. The free run was kept separate from the pressings. After overnight cold settling, the clear juice was inoculated with an aromatic yeast strain, and fermented at cool temperatures. Following completion of fermentation, the wine remained on its gross lees for texture and flavour enhancement, with weekly lees stirring.

APPEARANCE:

Enticing pale straw colour.

TASTING NOTES:

The 2016 Robertson Pinot Gris has fresh Nashi pear, peach and honey with a pinch of ginger. There is good palate length, thus endorsing its universality as a wine. It is made in an off dry style (6 g/L residual sugar), hence it is an excellent food wine. Whether it be with gurnard and dill, chicken and tarragon or Asian pork, the match will be in heaven.

FOOD MATCH:

Pan seared Gurnard and Dill.

CELLARING:

Eight years.

DETAILS:

Alcohol	13.0% alc/vol.
Residual sweetness	6.0 g/L
TA	6.15 g/L
pH	3.46

Owner / Winemaker Peter Robertson

