



BROOKFIELDS

EST 1937

BROOKFIELDS 'ROBERTSON' PINOT GRIS 2017

VARIETAL: 100% Pinot Gris

REGION: Hawke's Bay

STYLE: Off Dry

VINTAGE: 2017

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 2017 growing season was a testing vintage, but the parcels we harvested had good development and concentrated flavours.

VINIFICATION:

On arrival at the winery on the 28th March, 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:

An enticing pale straw colour will fill your glass.

TASTING NOTES:

The 2017 Robertson Pinot Gris has classic Nashi pear, white peach and honey with a touch of ginger. The palate has good length, thus endorsing its universality as a wine. It is made in an off dry style (7 g/L residual sugar), hence it is an excellent food wine. Whether it be with pepper squid, risotto and varied Asian dishes, a versatile easy drinking style.

FOOD PAIRING:

Chicken Risotto and varied Asian cuisine.

CELLARING:

5-6 years.

DETAILS:

Alcohol	13.5% Alc./vol.
Residual sweetness	7.0 g/L
TA	6.1 g/L
pH	3.38

Owner / Winemaker Peter Robertson

