

BROOKFIELDS 'ROBERTSON' PINOT GRIS 2018

VARIETAL: 100% Pinot Gris

REGION: Hawke's Bay

STYLE: Off Dry

VINTAGE: 2018

VINEYARDS:

All the grapes come from Ohiti Estate which is owned by Brookfields Vineyards - and is situated in an inland heat trap on the former 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 2018 growing season was hot and dry, hence the flavour development is concentrated.

VINIFICATION:

On arrival at the winery on the 21st and 26th March, the fruit was pressed as soon as possible. The skin of Pinot Gris is coloured and will tint the wine if skin contact is prolonged. The free run juice was kept separate from the pressings. After overnight cold settling, the clear juice was inoculated with an aromatic yeast strain and was 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 with a bright hue fills your glass.

TASTING NOTES:

The 2018 'Robertson' Pinot Gris is full of fresh aromatic notes and flavours. Showcasing pear, peach, spice, ginger are complimented with a hint of Manuka honey. While the 2018 'Robertson' Pinot Gris is nearly dry (*with 5 g/L residual sugar*) and balanced soft acidity. The flavours are elevated and lingering on the finish - thus making this wine an excellent food wine.

FOOD PAIRING:

Freshly cooked crayfish, stuffed crab and lightly seasoned seafood, vegetarian and Asian cuisine.

CELLARING:

5-6 years.

DETAILS:

Alcohol	13.5% Alc./vol.
TA	5.85 g/L
pH	3.5
Residual sweetness	5.0 g/L

Owner / Winemaker: Peter Robertson

