



BROOKFIELDS

EST 1937

BROOKFIELDS 'SUN-DRIED' MALBEC 2016

VARIETY: 100% Malbec
REGION: Hawke's Bay
STYLE: A Gutsy Dry Red
VINTAGE: 2016

VINEYARDS:

The grapes for our 'Sun-Dried' Malbec were harvested from the Tuki Tuki Valley and Ohiti Estate vineyards. They are trained on the classical VSP trellis system. The 1056 clone of Malbec readily achieves ripeness, while the balance is MS Malbec, which adds complexity. The sun-drying then enhances the sugar concentration, as well as the colour and flavours.

VINIFICATION:

The Malbec was hand-picked, and then sun-dried in trays in a shade house before being made into wine. Open fermentation tanks were used, so hand plunging could take place. Due to the loss of moisture with the sun-drying, the cap was quite thick and demanded more attention than normal when plunged. After pressing, and malolactic fermentation had occurred, the Malbec went into one year old oak barrels for aging and development.

APPEARANCE:

In your glass you will have a deep dark red wine with a magenta edge.

TASTING NOTES:

Intensely dark, this 'Sun-Dried' Malbec shouts dried herbs, dark ripe plum, liquorice, violets and succulent oak. This wine has an enticing mouthfeel due to the weight and fullness on the mid palate. The 2016 vintage follows its illustrious predecessors with aplomb. Once again Malbec on steroids comes to mind. This wine is generous in all departments, the 2016 'Sun-Dried' Malbec will compliment most red meats.

FOOD MATCH:

Rack of lamb under a herb crust and slow cooked earthy vegetables.

CELLARING:

This will repay 8+ years.

DETAILS:

Alcohol 14% Alc/vol
Residual Sweetness Dry
TA 6.08 g/L
pH 3.66
Winemaker: Peter Robertson

