

# BROOKFIELDS

## Late Harvest Viognier (last bottles) 2016

{375ml}



|                            |   |                   |              |
|----------------------------|---|-------------------|--------------|
| <b>Category:</b>           | WINE  |                   |              |
| <b>Style:</b>              | SWEET DESSERT   |                   |              |
| <b>Variety:</b>            | OTHER   |                   |              |
| <b>Region:</b>             | HAWKES BAY  |                   |              |
| <b>Vintage:</b>            | 2016  |                   |              |
| <b>Volume:</b>             | 375ml   |                   |              |
| <b>Vineyard:</b>           | The grapes for the Late Harvest Viognier were grown at Ohiti Estate. Early morning mist in late April and early May is an Autumnal occurrence in the Ohiti Valley. This is perfect for botrytis development.              |                   |              |
| <b>Vinification:</b>       | The fruit was harvested on the 5th May, 2016 at 35 Brix. Two thirds of the harvest was botrytised. After pressing the juice was cold fermented and it was finally stopped when there was 9.5 % alcohol.                   |                   |              |
| <b>Appearance:</b>         | Light straw yellow.   |                   |              |
| <b>Palate:</b>             | The Late Harvest Viognier has an extravaganza of flavours, namely honey, apricot, melon, and mineral. The acid is seamless, hence there is no cloying sensation. It is a perfect accompaniment to Blue Cheese or Dessert. |                   |              |
| <b>Technical Analysis:</b> |   |                   |              |
| Alcohol:                   | 9.50%   | pH:               | 3.56         |
| Residual Sugar:            | 150g/L  | Packaging:        | 12 x 375ml   |
| Titrateable Acidity:       | 10.13g/L  | Hancocks Product: | <b>14199</b> |