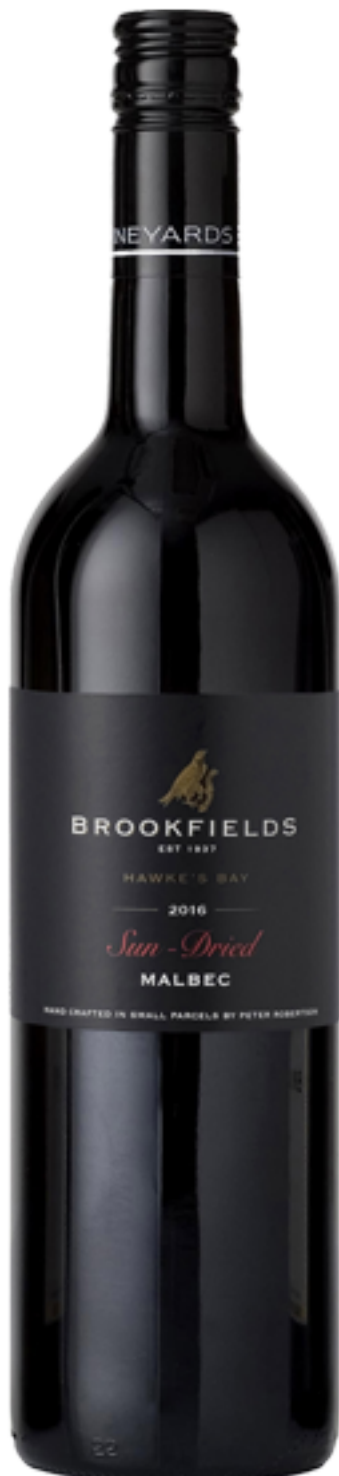


BROOKFIELDS

Sun Dried Malbec - Last bottles only 2020



Category:	WINE
Style:	RED WINE
Variety:	MALBEC
Region:	HAWKES BAY
Vintage:	2020
Volume:	750ml
Vineyard:	Grapes for the Sun-Dried Malbec are harvested from the Tuki Tuki Valley and Ohiti Estate. They are trained on the classical VSP trellis system. The 1056 clone of Malbec readily achieves ripeness, while the balance is MS Malbec adds complexity. The sun-drying then enhances the sugar concentration, as well as the flavour and colour.
Vinification:	The Malbec is hand picked, and then sun-dried on trays in a shade house before being made into wine. Open fermentation tanks are used, so hand plunging can take place. Due to the loss of moisture with the sun-drying, the cap is quite thick and demands more attention than normal when plunged. After pressing, and malolactic fermentation has occurred, the Malbec goes into one and two year old French oak barrels.
Appearance:	Black with a magenta meniscus.
Bouquet:	Ripe Black Doris plum, spice, liquorice, toast, ginger, cinnamon and oak are harmoniously integrated thus forming the 2020 Sun - Dried Malbec.
Palate:	This wine has amazing depth due to the excellent grapes it was made from. It is Malbec on steroids and one of the best we have made to date.
Cellaring:	10 years+
Food Match:	MEAT/CHEESE/GAME

Technical Analysis:

Alcohol:	14.00%	pH:	3.73
Residual Sugar:	Dry	Packaging:	1 x 750ml
Titrateable Acidity:	5.96g/L	Hancocks Product:	14416