

BROOKFIELDS Ohiti Estate Sauvignon Blanc 2016



| Category: | WINE | | |
|---------------------|---|--|--|
| Style: | WHITE WINE | | |
| Variety: | SAUVIGNON BLANC | | |
| Region: | HAWKES BAY | | |
| Vintage: | 2016 | | |
| Volume: | 750ml | | |
| Vineyard: | Grown at Ohiti Estate, the vines are spur pruned and crop at eight to ten tonne per hectare. Leaf plucking is practiced and the vines are netted in order to hold the birds back from the grapes as they ripen. The soil is free draining due to its stoney nature. | | |
| Vinification: | Harvest was the 30th March, 2016. The Ohiti Estate Sauvignon Blanc was tank fermented at low temperatures ie approximately 13 degrees centigrade. The wine was left on its lees to gain mouthfeel and complexity until stabilization and filtration prior to bottling. A small portion went into barrel. | | |
| Appearance: | Light straw | | |
| Palate: | The 2016 Ohiti Estate Sauvignon Blanc has enticing tropical fruit and refreshing gooseberry flavours. It is full bodied with good length and a cleansing finish. | | |
| Cellaring: | 5 years | | |
| Technical Analysis: | | | |
| Alashali | 12.00% nH : 2.21 | | |

| Alcohol: | 13.00% | pH: | 3.31 |
|---------------------|--------|-------------------|-----------|
| Residual Sugar: | 3g/L | Packaging: | 1 x 750ml |
| Titratable Acidity: | 6.9g/L | Hancocks Product: | 14453 |