

BROOKFIELDS

Hawke's Bay Chardonnay 2017



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	HAWKES BAY		
Vintage:	2017		
Volume:	750ml		
Vineyard:	All the grapes for the Hawkes Bay Chardonnay were grown at Ohiti Estate in the Ohiti Valley in the 2017 season. The yields were light hence there is a good concentration of flavor.		
Vinification:	Immediately after harvesting on the 22nd March the grapes were pressed, and the juice was immediately chilled. Following settling and inoculation with a selected yeast strain, the juice was racked and fermented in stainless steel.		
Appearance:	Straw gold		
Palate:	The 2017 Hawkes Bay Chardonnay is dominated by peach, melon and apricot. It had minimal oak treatment, hence it is vibrant and fruit driven. Harvesting the grapes at 22 Brix and above has ensured the mid palate is generous and lasting. Enjoy with fish, poultry and pork or just by itself late afternoon on the patio.		
Cellaring:	5 years		
Technical Analysis:			
Alcohol:	13.50%	pH:	3.31
Residual Sugar:	Dry	Packaging:	1 x 750ml
Titrateable Acidity:	7.05g/L	Hancocks Product:	14465