

BROOKFIELDS

Sun-Dried Malbec 2017



Category:	WINE
Style:	RED WINE
Variety:	MALBEC
Region:	HAWKES BAY
Vintage:	2017
Volume:	750ml
Vineyard:	Grapes for the SunDried 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 Mass Selection Malbec, it 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 sundried in 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 barrels.
Appearance:	Dark red wine.
Bouquet:	There is generous plum, sweet boysenberry and spice, which is enhanced by the elegant oak.
Palate:	This plethora of flavours has created an appealing complexity. Ripeness is the hallmark of the 2017 Sun Dried Malbec do enjoy!
Cellaring:	8years

Technical Analysis:

Alcohol:	13.50%	pH:	3.63
Residual Sugar:	Dry	Packaging:	1 x 750ml
Titratable Acidity:	5.63g/L	Hancocks Product:	14627