

BROOKFIELDS

'Robertson' Pinot Gris 2017



Category:	WINE		
Style:	WHITE WINE		
Variety:	PINOT GRIS		
Region:	HAWKES BAY		
Vintage:	2017		
Volume:	750ml		
Vineyard:	All the grapes come from Ohiti Estate, which is situated in an inland heat trap on the bed of the old Ngaruroro River. Trained on classical VSP trellis system, on arid alluvial soils, the Pinot Gris ripens well, producing clean fruit with full flavours, good extract, and moderate acid. The 2017 growing season was hot and dry, hence the flavour development is concentrated.		
Vinification:	On arrival at the winery on the 28th March, the fruit was pressed as soon as possible. The skin of Pinot Gris is coloured and will tint the wine. The free run was kept separate from the pressings. After overnight cold settling, the clear juice was inoculated with an aromatic yeast strain, and fermented at cool temperatures. Following completion of fermentation, the wine remained on its gross lees for texture and flavour enhancement, with weekly lees stirring.		
Appearance:	Enticing pale straw colour		
Palate:	The 2017 Robertson Pinot Gris exhibits good colour and weight. Fresh and fragrant, it is rich in Nashi Pear, with ginger, honey and spice. Vibrant with a splash of residual sugar, the 2017 Robertson Pinot Gris is the perfect accompaniment to Risotto and Pasta dishes.		
Cellaring:	6 years		
Technical Analysis:			
Alcohol:	13.50%	pH:	3.38
Residual Sugar:	7g/L	Packaging:	1 x 750ml
Titrateable Acidity:	6.1g/L	Hancocks Product:	14634