

BROOKFIELDS

Bergman Chardonnay 2017



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| Category: | WINE |
| Style: | WHITE WINE |
| Variety: | CHARDONNAY |
| Region: | HAWKES BAY |
| Vintage: | 2017 |
| Volume: | 750ml |
| Vineyard: | All the grapes for the Bergman Chardonnay are estate grown. They were harvested from Ohiti Estate. The Bergman Chardonnay takes its name from the Ingrid Bergman roses planted at the winery. The Ohiti Estate grapes were harvested on the 22nd of March. |
| Vinification: | A |
| Appearance: | Straw gold |
| Palate: | : Rich in stonefruit, peach, melon and subtle vanillin, the 2017 Bergman Chardonnay also exhibits a touch from burnt match from the wild fermentation. Nearly a third of the barrels under went malolactic fermentation. The 2017 Bergman Chardonnay is vibrant with a number of facets all contributing to this complex attractive wine. |
| Cellaring: | 5 years |

Technical Analysis:

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| Alcohol: | 14.00% | pH: | 3.45 |
| Residual Sugar: | Dry | Packaging: | 1 x 750ml |
| Titrateable Acidity: | 6.98g/L | Hancocks Product: | 14808 |