

BROOKFIELDS

Back Block Syrah 2018



Category:	WINE
Style:	RED WINE
Variety:	SHIRAZ
Region:	HAWKES BAY
Vintage:	2018
Volume:	750ml
Vineyard:	The term back block is a generic term many people live in the back blocks (isolated hill country), and every farm has a back block. The Back Block at Ohiti is exactly that, and it is literally at the back, surrounded by hills, on free draining shingle, facing the north east, thus ideal for growing grapes.
Vinification:	The fruit was harvested on the 7th of April, and tank fermented. Cap management was by pumping over. Time on the skins was at least two weeks. It was pressed and immediately went back into tank, for malolactic fermentation. It had at least eight months in oak.
Appearance:	Deep ruby red
Bouquet:	The 2018 Back Block Syrah exhibits pepper, blackcurrant, plum and spice.
Palate:	The oak is integrated and the mid palate is bountiful in fruit. Due to the excellent vintage in Hawkes Bay, the Syrah grapes were hung on the vine until the 7th April, hence the ripe flavours and low acid.
Cellaring:	8 years

Technical Analysis:

Alcohol:	13.00%	pH:	3.66
Residual Sugar:	Dry	Packaging:	1 x 750ml
Titrateable Acidity:	5.1g/L	Hancocks Product:	14876