

BROOKFIELDS

Bergman Chardonnay 2018



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	HAWKES BAY		
Vintage:	2018		
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 18th and 19th March.		
Vinification:	Immediately after harvesting the grapes, they were pressed, and the juice was chilled. Following settling the juice was racked into predominantly French oak, with some American oak, for fermentation and subsequent aging on its lees. Fermentation was with wild yeast. There was partial malolactic fermentation nearly 30%. Total time in oak was nine months there is a small portion of new oak.		
Appearance:	Straw gold		
Bouquet:	Apricot, oak, melon and vanillin are quite evident in the elegant 2018 Bergman Chardonnay.		
Palate:	There is a softness due to the partial malolactic fermentation and the wild fermentation has resulted in a multi- dimensional palate. It will enrich if given time in the bottle!		
Cellaring:	5 years		
Technical Analysis:			
Alcohol:	14.00%	pH:	3.5
Residual Sugar:	Dry	Packaging:	1 x 750ml
Titrateable Acidity:	5.78g/L	Hancocks Product:	15318