

BROOKFIELDS

Barrique Fermented Viognier (Last stocks) 2019



Category:	WINE		
Style:	WHITE WINE		
Variety:	VIOGNIER		
Region:	HAWKES BAY		
Vintage:	2019		
Volume:	750ml		
Vineyard:	Grown at Ohiti Estate, the Viognier is cropped minimally and harvested just after the Chardonnay. It is spur pruned and has only two cordons. Cropping is typically light.		
Vinification:	Hand-picked and whole bunch pressed, fermentation was in a mix of new and seasoned barriques. They are in a temperature controlled room for the duration of the fermentation. It was then left on its lees for ten months before racking and bottling.		
Appearance:	Light straw		
Palate:	The 2019 Barrique Fermented Viognier is an orchestration of exciting flavours. While it is bone dry, the mid-palate is full flavoured and generous. Dried apricot, mineral notes, new French oak, and creamy elements create a gem of a wine. Made traditionally, the 2019 Barrique Fermented Viognier has big boots to fill the 2018 Barrique Fermented Viognier won two Trophies!		
Cellaring:	8yrs		
Technical Analysis:			
Alcohol:	14.00%	pH:	3.48
Residual Sugar:	Dry	Packaging:	6 x 750ml
Titrateable Acidity:	6.75g/L	Hancocks Product:	15573