

BROOKFIELDS

Marshall Bank Chardonnay 2019



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	HAWKES BAY		
Vintage:	2019		
Volume:	750ml		
Vineyard:	The Marshall Bank Chardonnay grapes were grown at Ohiti Estate. Marshall Bank was an old family property in West Otago where grand father Dr Bill Robertson practiced for forty five years. The grapes were harvested on the 26th March, 2019.		
Vinification:	Hand-picked and whole bunch pressed, fermentation was in a 50/50 mix of new French and near new barriques in a temperature controlled environment. After fermentation was complete, the wine was stirred regularly until it was racked. Twenty percent of the Chardonnay went through malolactic fermentation. Time in barrel was ten months.		
Appearance:	Golden straw		
Palate:	Hand-picked and whole bunch pressed the 2019 Marshall Bank Chardonnay was fermented by yeast occurring naturally in the vineyard. Fresh stone fruit, new French oak, toast, spice and brioche are interwoven, thus forming a complex vibrant palate. The 2019 Marshall Bank Chardonnay will reward cellaring and reflects the very good 2019 vintage.		
Cellaring:	5yrs		
Technical Analysis:			
Alcohol:	14.00%	pH:	3.42
Residual Sugar:	Dry	Packaging:	1 x 750ml
Titrateable Acidity:	6.45g/L	Hancocks Product:	15574