

# BROOKFIELDS

## Robertson Pinot Gris 2025



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	PINOT GRIS
<b>Region:</b>	HAWKES BAY
<b>Vintage:</b>	2025
<b>Volume:</b>	750ml
<b>Vineyard:</b>	All the Pinot Gris grapes come from the Ohiti Valley. It is situated in an inland heat trap on the former bed of the old Ngaruroro River. Trained on classical VSP trellis system, on arid alluvial soils, the Pinot Gris ripens well, producing clean fruit with full flavours, good extract, and moderate acid. The harvest date was the 25th March, 2024.
<b>Vinification:</b>	On arrival at the winery, the fruit was pressed as soon as possible. Pinot Gris will extract colour if skin contact is prolonged. The free run was initially kept separate from the pressings. After overnight cold settling, the clear juice was inoculated with an aromatic yeast strain, and fermented at cool temperatures. Following completion of fermentation, the wine remained on its gross lees for texture and flavour enhancement, with regular lees stirring.
<b>Appearance:</b>	Light straw colour
<b>Bouquet:</b>	The hallmark of the Robertson Pinot Gris is its bouquet. Classic Nashi Pear, peach, melon and hint of honey.
<b>Palate:</b>	The palate has good weight, thus endorsing its universal appeal. While it has been made in a dry style, the sweet fruit reflects the hot season of 2024. A versatile style that pairs with a wide range of cuisines.
<b>Cellaring:</b>	6 years

### Technical Analysis:

<b>Alcohol:</b>	14.00%	<b>pH:</b>	3.43
<b>Residual Sugar:</b>	5.0g/L	<b>Packaging:</b>	6 x 750ml
<b>Titrateable Acidity:</b>	6.56g/L	<b>Hancocks Product:</b>	15611