

BROOKFIELDS

Bergman Chardonnay 2019



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	HAWKES BAY		
Vintage:	2019		
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 23rd 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. Total time in oak was nine months there is a small portion of new oak.		
Appearance:	Straw gold		
Bouquet:	Stonefruit, melon, vanilla, biscuit and elegant oak all contribute to this complex wine which is totally barrel fermented.		
Palate:	The 2019 Bergman Chardonnay is a full bodied bold Chardonnay. While it is bone dry, the mouthfeel reflects the winemaking and it is a joy to behold.		
Cellaring:	5 years		
Technical Analysis:			
Alcohol:	13.50%	pH:	3.5
Residual Sugar:	DRy	Packaging:	1 x 750ml
Titrateable Acidity:	5.93g/L	Hancocks Product:	15622