

BROOKFIELDS

Back Block Syrah 2020



Category:	WINE		
Style:	RED WINE		
Variety:	SHIRAZ		
Region:	HAWKES BAY		
Vintage:	2020		
Volume:	750ml		
Vineyard:	The term back block is a generic term - many people live in the back blocks (isolated hill country), and every farm has a back block. The Back Block at Ohiti is exactly that, and it is literally at the back, surrounded by hills, on free draining shingle, facing the north east, thus ideal for growing grapes.		
Vinification:	The fruit was harvested on the 11th of April, and tank fermented. Cap management was by pumping over. Time on the skins was at least two weeks. It was pressed and immediately went back into tank, for malolactic fermentation. It had at least six months in oak.		
Appearance:	Deep ruby red.		
Palate:	Dark red, plummy, extractive and fleshy with savoury tannins and pepper. The ripeness of the 2020 Back Block Syrah is so evident. It is a blend of the Mass Selection Clone and the 470 Clone. The Mass Selection generates the blousy notes while the 470 Clone adds to the structure.		
Cellaring:	8 years		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.65
Residual Sugar:	Dry	Packaging:	6 x 750ml
Titrateable Acidity:	5.48g/L	Hancocks Product:	15707