

# BROOKFIELDS

## Barrique Fermented Viognier 2020



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	VIOGNIER
<b>Region:</b>	HAWKES BAY
<b>Vintage:</b>	2020
<b>Volume:</b>	750ml
<b>Vineyard:</b>	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 and was harvested on the 22nd and 27th of March.
<b>Vinification:</b>	Hand-picked and whole bunch pressed, fermentation was in a mix of new and seasoned barriques. They were in a temperature controlled room for the duration of the fermentation. It was then left on it's lees for ten months before racking and bottling.
<b>Appearance:</b>	Light straw
<b>Bouquet:</b>	The 2020 Barrique Fermented Viognier is a fruit bomb! Decidedly aromatic, there is peach, mineral, spice, lemon grass and subtle oak.
<b>Palate:</b>	As suggested by it's name, it was barrel fermented. There was one new barrique in the stack.
<b>Cellaring:</b>	8 years
<b>Food Match:</b>	SEAFOOD

### Technical Analysis:

<b>Alcohol:</b>	14.00%	<b>pH:</b>	3.55
<b>Residual Sugar:</b>	Dry	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	6.41g/L	<b>Hancocks Product:</b>	15726