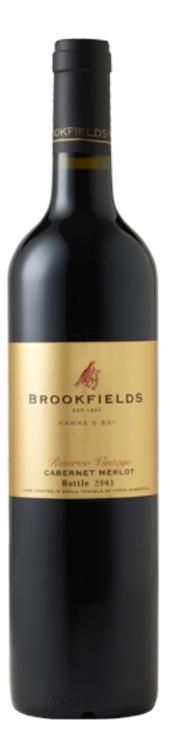


BROOKFIELDS Gold Label Cabernet Merlot 2018



| Category: | WINE | | |
|---------------------|---|--|--|
| Style: | RED WINE | | |
| Variety: | CABERNET | | |
| Region: | HAWKES BAY | | |
| Vintage: | 2018 | | |
| Volume: | 750ml | | |
| Vineyard: | The Cabernet Sauvignon was grown at Ohiti Estate, and the Merlot on a northerly facing slope in the Tuki Tuki Valley. Both varieties are minimally cropped in order to maximize the fruit flavours. The Merlot was harvested on the 7th of April and the Cabernet Sauvignon was harvested on the 7th April. The Merlot Clone is the reliable 481 and the Cabernet Sauvignon is the exciting LC10. 80% Cabernet Sauvignon, 15% Merlot and 5% Cabernet Franc. | | |
| Vinification: | Both varieties were tank fermented on their skins at 25 - 30 degrees celsius for at least fourteen days with daily pump overs, then the juice was drained off and the grapes were pressed. Only the best pressings were added back to the free run juice. Malolactic fermentation then took place before it was transferred into new French barrels. | | |
| Appearance: | Intense dark red | | |
| Bouquet: | The 2018 Gold Label Cabernet Merlot is robust and fruit driven. Black fruits, dried herbs, spice, leather and sweet berry are evident. | | |
| Palate: | New French oak has structured the wine classically. The 2018 Gold label celebrates the return of Cabernet Franc to the blend. The last gold Label vintage to have Cabernet Franc was 1998 (a great year and still youthful). The 2018 Gold Label Cabernet Merlot is complex with layers of flavours and will certainly reward cellaring. | | |
| Cellaring: | 10 years+ | | |
| Technical Analysis: | | | |

Technical Analysis:

| Alcohol: | 14.00% | pH: | 3.65 |
|------------------------|---------|-------------------|-----------|
| Residual Sugar: | Dry | Packaging: | 1 x 750ml |
| Titratable Acidity: | 5.78g/L | Hancocks Product: | 15917 |