

# BROOKFIELDS

## Marshall Bank Chardonnay 2020



<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	CHARDONNAY		
<b>Region:</b>	HAWKES BAY		
<b>Vintage:</b>	2020		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	The Marshall Bank Chardonnay grapes were grown at Ohiti Estate. Marshall Bank was an old family property in West Otago where grand father Dr Bill Robertson practiced for forty five years. The grapes were harvested on the 14th March, 2020.		
<b>Vinification:</b>	From the exceptional 2020 growing season. Hand-picked and whole bunch pressed, fermentation was in a 50/50 mix of new French and near new barriques in a temperature controlled environment. After fermentation was complete, the wine was stirred regularly until it was racked. Twenty percent of the Chardonnay went through malolactic fermentation. Time in barrel was ten months.		
<b>Appearance:</b>	Golden straw.		
<b>Palate:</b>	Stone fruit, brioche, toast and succulent new French oak have molded together in the impressive 2020 Marshall Bank Chardonnay. It was fermented by indigenous yeast and there is also a hint of Malolactic fermentation. Due to it's fruit weight and the growing season, the 2020 Marshall bank will continue to age with dignity.		
<b>Cellaring:</b>	5 years		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	14.00%	<b>pH:</b>	3.22
<b>Residual Sugar:</b>	Dry	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	6.52g/L	<b>Hancocks Product:</b>	15919