BROOKFIELDS
Barrique Fermented Viognier 2018

Category:	WINE
Style:	WHITE WINE
Variety:	VIOGNIER
Region:	HAWKES BAY
Vintage:	2018
Volume:	750ml
Vineyard:	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.
Vinification:	Hand-picked and whole bunch pressed, fermentation was in a mix of new and seasoned barriques. They are in a temperature controlled room for the duration of the fermentation. It was then left on its lees for ten months before racking and bottling.
Appearance:	Light straw
Palate:	The 2018 Barrique Fermented Viognier boasts stonefruit, fresh mineral notes, lemon grass, spice and subtle new oak. It is bone dry, low in acid but there is a firm alcohol which will ensure its longevity.
Cellaring:	8 Years
Food Match:	SEAFOOD

Technical Analysis:

Alcohol:	14.00%	pH:	3.68
Residual Sugar:	Dry	Packaging:	1 x 750ml
Titratable Acidity:	6.23	Hancocks Product:	**16031**