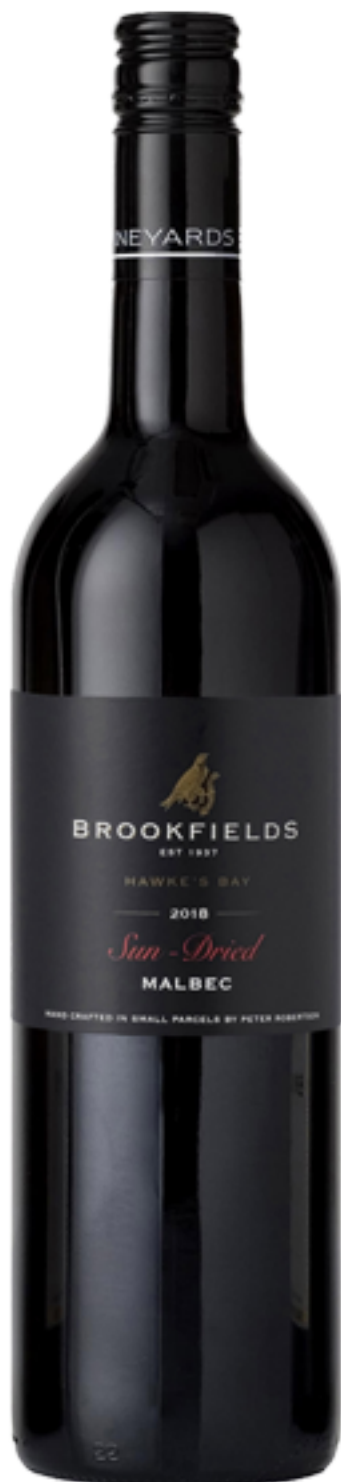


# BROOKFIELDS

## 'Sun-Dried' Malbec 2018



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	MALBEC
<b>Region:</b>	HAWKES BAY
<b>Vintage:</b>	2018
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Harvested from the Tuki Tuki Valley and Ohiti Estate. The grapes are trained on the classical VSP trellis system. The 1056 clone of Malbec readily achieves ripeness, while the balance is Mass Selection Malbec, it adds complexity. The sun-drying then enhances the sugar concentration, as well as the flavour and colour.
<b>Vinification:</b>	The Malbec is hand picked, and then sundried on trays in a shade house before being made into wine. Open fermentation tanks are used, so hand plunging can take place. Due to the loss of moisture with the sun-drying, the cap is quite thick and demands more attention than normal when plunged. After pressing, and malolactic fermentation has occurred, the Malbec goes into one and two year old barrels.
<b>Appearance:</b>	Dark red wine with a magenta meniscus.
<b>Bouquet:</b>	The 2018 Sun Dried Malbec shouts plum, spice, cigar box, and earthy tannins all molded by the oak.
<b>Palate:</b>	This hand crafted wine delivers on all fronts. The intense colour, full bodied character and rich mid palate are classic. While approachable now, the 2018 Sun Dried Malbec is worthy of time in the cellar if discipline can prevail!
<b>Cellaring:</b>	8 years

### Technical Analysis:

<b>Alcohol:</b>	13.50%	<b>pH:</b>	3.71
<b>Residual Sugar:</b>	Dry	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	5.7g/L	<b>Hancocks Product:</b>	16032