

BROOKFIELDS Sun Dried Malbec 2019



Category: WINE

Style: RED WINE

Variety: MALBEC

Region: HAWKES BAY

Vintage: 2019

Volume: 750ml

Vineyard: Grapes for the SunDried Malbec are harvested from

the Tuki Tuki Valley and Ohiti Estate. They 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 sundrying then enhances the sugar concentration, as well

as the flavour and colour.

Vinification: 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 sundrying, 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 French oak barrels.

Appearance: Dark red wine with a magenta meniscus.

Bouquet: Plum, spice, liquorice, black fruits and French oak are

all evident in this complete wine.

Palate: The 2019 Sun Dried Malbec is an intensely coloured

full bodied red wine. The firm tannins will ensure it has

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a long graceful life span.

Cellaring: 8years

Technical Analysis:

Alcohol: 13.50% pH: 3.78
Residual Sugar: Dry Packaging: 1 x 750ml
Titratable Acidity: 5.63g/L Hancocks Product: 16033