

BROOKFIELDS

Back Block Syrah 2023



Category:	WINE		
Style:	RED WINE		
Variety:	SHIRAZ		
Region:	HAWKES BAY		
Vintage:	2023		
Volume:	750ml		
Vineyard:	The term back block is a generic term many people live in the back blocks (isolated hill country), and every farm has a back block. The Back Block at Ohiti is exactly that, and it is literally at the back, surrounded by hills, on free draining shingle, facing the north east, thus ideal for growing grapes.		
Vinification:	The fruit was harvested on the 27th of March, and tank fermented. Cap management was by pumping over. Time on the skins was at least two weeks. It was pressed and immediately went back into tank, for malolactic fermentation. It had at least six months in oak.		
Appearance:	Deep magenta red		
Palate:	Youthful in colour, the 2022 back Block Syrah exhibits plum, pepper, ripe tannins, subtle oak, vibrance and complexity. Syrah enjoys growing in heat with free draining soil, Ohiti Estate is the perfect site. The Back Block Syrah is a blend of the Mass Selection and 470 Clones, thus adding to the complexity. It is one of our most popular wines.		
Cellaring:	8 years		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.51
Residual Sugar:	Dry	Packaging:	6 x 750ml
Titrateable Acidity:	5.36g/L	Hancocks Product:	16124