

# BROOKFIELDS

## Barrique Fermented Viognier 2021



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	VIOGNIER
<b>Region:</b>	HAWKES BAY
<b>Vintage:</b>	2021
<b>Volume:</b>	750ml
<b>Vineyard:</b>	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 and was harvested on the 30th and 31st of March.
<b>Vinification:</b>	: Hand-picked and whole bunch pressed, fermentation was in a mix of new and seasoned barriques. They were in a temperature-controlled room for the duration of the fermentation. It was then left on its lees for nine months before racking and bottling.
<b>Appearance:</b>	Light straw
<b>Palate:</b>	When tasting wine, the first impression lasts the longest. The 2021 Barrique Fermented Viognier makes a major impression. It is fragrant with mineral and lemon grass notes under pinned with stone fruit. This vintage is very good!
<b>Cellaring:</b>	8 years

### Technical Analysis:

<b>Alcohol:</b>	14.00%	<b>pH:</b>	3.25
<b>Residual Sugar:</b>	Dry	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	6.38g/L	<b>Hancocks Product:</b>	16126