

BROOKFIELDS

Sun Dried Malbec 2022



Category:	WINE		
Style:	RED WINE		
Variety:	MALBEC		
Region:	HAWKES BAY		
Vintage:	2022		
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 MS Malbec adds complexity. The sun-drying 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 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 French oak barrels.		
Appearance:	Black-red wine with a thin magenta edge.		
Bouquet:	Intense dark berry and spice aromas.		
Palate:	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 MS Malbec adds complexity. The sun-drying then enhances the sugar concentration, as well as the flavour and col		
Cellaring:	10 years		
Technical Analysis:			
Alcohol:	14.00%	pH:	3.7
Residual Sugar:	Dry	Packaging:	6 x 750ml
Titrateable Acidity:	5.75g/L	Hancocks Product:	16161