BROOKFIELDS
EST 1937

RESERVE RANGE

Sun Dried Malbec 2024

VINEYARD
Grapes for the Sun–Dried Malbec are harvested from the Tuki Tuki Valley. 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 sun-drying then enhances the sugar concentration, as well as the flavour and colour.

VINIFICATION
The Malbec was hand picked on the 4th of April, and then sun–dried 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.

TECHNICAL

Alcohol:	13.5%
Residual Sugar:	Dry
PH:	3.78
TA:	5.81g/L
Cellaring:	10 years+

APPEARANCE
Black with a magenta meniscus.

TASTING NOTE
Black Doris plum, toast, mushroom, liquorice and cigar box are evident in the 2024 Sun -Dried Malbec. Unique in its structure and flavour, this exciting wine is dynamic and vibrant with engaging tannins. Sun drying of grapes traces back to the 5th century BC. The hand picking, sun drying, and small batch winemaking have all contributed to this amazing wine. It is literally Malbec on steroids!

FOOD MATCH
Venison mince patties with mushrooms.

CRITICAL REVIEW
- 94pts / 5 Stars — Sam Kim, Wine Orbit Oct'25

PACKAGING& PRODUCTION

Pack Size	6x750ml
Bottle Barcode *(750ml)*	9417476001164
Case Barcode *(6x750ml)*	19417476001161

PLU 16161-6 TRADE $22.60ex : $135.60ex

All wines are 100% Hawkes Bay and are Vegan friendly

Founded in 1937, Brookfields is Hawke's Bay's oldest boutique winery. Admittedly the wine styles have changed since the in the early years, moving from port, sherry and a little wine, to the range of premium Hawkes Bay varieties we enjoy today.

Hand made in small parcels by owner & winemaker Peter Robertson