

BROOKFIELDS

Marshall Bank Chardonnay 2024



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	HAWKES BAY		
Vintage:	2024		
Volume:	750ml		
Vineyard:	The Marshall Bank Chardonnay grapes were grown in the Ohiti Valley and a portion came from Bridge Pa. Marshall Bank was an old family property in West Otago where grand father Dr Bill Robertson practiced for forty five years. The grapes were harvested on the 1 st and 3 rd of March, 2024.		
Vinification:	Fermentation was in a 50/50 mix of new French oak and near new barriques in a temperature controlled environment. After fermentation was complete, the wine was stirred regularly until it was racked. Time in barrel was ten months.		
Appearance:	Bright gold		
Palate:	Elegant with nuances of stonefruit, fresh pear, toast, brioche and new oak, the 2024 Marshall Bank Chardonnay is layered with character. It was barrel fermented in a mixture of new and seasoned tight grained French barriques. Half the barrels were new. The 2024 Marshall Bank Chardonnay will fulfill expectations and reward cellaring for a number of years.		
Cellaring:	5 years +		
Technical Analysis:			
Alcohol:	14.00%	pH:	3.32
Residual Sugar:	Dry	Packaging:	6 x 750ml
Titrateable Acidity:	6.86g/L	Hancocks Product:	16182