



# GRAPE-TO-GLASS

wines worth sharing

## Brookfields 'Marshall Bank' Chardonnay 2019

<b>Grape Varietal:</b>	100% Chardonnay
<b>Growing Region:</b>	Hawke's Bay - New Zealand
<b>Owner / Winemaker:</b>	Peter Robertson



The 'Marshall Bank' Chardonnay is consistently one of New Zealand's best wines. Start to finish - from bud burst to the moment of harvest, from the first squeezed drop of juice to the constant appraisal of the wine as it is fermenting and developing in oak barrels. Peter is looking for the qualities required not only to be of the grade to be blended as the 'Marshall Bank' - but of a quality that will also mature and age into a wine of note.

The wine also pays homage to 'Marshall Bank' which was an old family property in West Otago where Dr. Bill Robertson practiced for 45 years. I have had the pleasure of enjoying this wine while it was resting in barrel, so it is always an interesting time, when this wine is released. As the wine becomes accustomed to its new home in the bottle and continues the legacy of a most respected of wines.

The 2019 growing season was an ideal vintage, and combined with meticulous work in the vineyard, resulted in premium quality fruit. The 'Marshall Bank' Chardonnay grapes were grown at their Ohiti Estate vineyards, an inland heat trap some 30kms from the coast.

The Chardonnay grapes were hand-harvested on 26<sup>th</sup> March 2019. On arrival into the winery, fermentation took place in a 50/50 mix of new and used French oak bariques in a carefully temperature controlled environment. After fermenting to dry, the wine was then lee stirred weekly, re-suspending and integrating complex flavours and character until it was racked. Peter then decided that only 20% of this Chardonnay needed to go through malolactic fermentation, giving a vibrant core to the cuvée. The total time spent in oak barrels was approximately 10 months.

As you pour this wine into your glass you will be greeted by a gold-straw colour with shining hue. This wine has an enticing stone-fruit bouquet, the Chardonnay showcases ripe peaches, rock-melon, along with well-integrated vanilla oak notes, which carry through onto the meticulous and engaging palate. Early on a nectarine and brioche notes are coming through from the use of wild yeast. The partial malolactic fermentation has retained a balanced mid palate vibrancy, highlighting the wines structure, layered complexity, elegance and giving the wine a lingering and rewarding finish. *Treat yourself - this wine is definitely worth sharing.*

This 2019 Brookfields 'Marshall Bank' Chardonnay has 14% Alc./vol. Chill gently and serve in a generous white wine glass at 8-10°C.

### Cellaring Potential:

Mild decanting for the next 6-8 months; plus will age well for another 5-6 years.

### Food Pairing Suggestions:

Perfect wine pairing with slow roasted & well-seasoned chicken, turkey, pork & crackling with seasonal vegetables, along with creamy vegetarian dishes - *enjoy.*

***A meticulously-crafted Hawke's Bay Chardonnay with an engaging personality.***

