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wines worth sharing

Brookfields 'Fiesta' Hawke's Bay Rosé 2019

Grape Varietal: Syrah predominant
Growing Region: Hawke's Bay, New Zealand
Owner / Chief Winemaker: Peter Robertson



Peter throughout his distinguished career has crafted quality, well-balanced wines - that not only complement cuisine but when paired well bring out the best in each other. This Rosé has been made not only to quench the incredible thirsty of rosé wine drinkers across New Zealand and around the globe. But the technique used to make this expression and style has resulted in a wine ideal for the heat of summer. Plus will bring out the best and even celebrate on occasions when paired with vibrant seasonal cuisine.

The fruit for this rosé was sourced from Ohiti Estate and the Red Metal Triangle. The Ohiti Estate vineyard lies in an inland heat trap in the heart of Hawke's Bay - on the bed of the old Ngaruroro River. Where the Syrah obtains excellent levels of ripeness, with good flavour intensity and showcasing lifted red fruit characters.

As the Syrah grapes arrived at the winery in the early morning, after only a few minutes in the hopper - the juice was immediately removed from the skins. As at the base of the hopper, there is a gullet underneath a mesh screen - and the first free run juice was instantly removed before any substantial colour was absorbed from the skins. The juice was quickly pumped into stainless steel tanks where it underwent a temperature controlled fermentation which has retained the delicate and lifted varietal flavours. After it had finished fermenting, a touch of fermented 'sweet reserve' Pinot Gris wine was added in order to achieve the 3.1g/L of residual sugar. This small addition is just enough to round out and give an appealing and lifted summer flavours to the wine.

As you pour this rosé into your glass, you will be greeted by an inviting pale, coral salmon colour and a shining hue. On the nose you will be enticed by subtle rose petal, watermelon and a subtle note of pepper a respectful nod to the Syrah.

This 2019 'Fiesta' Rosé is a celebration for the senses - as the name 'Fiesta' suggests, being a derivative of feast & festival. This is the second year that this 'saignee' method has been used with Syrah to make rosé wine. And already it is becoming synonymous as being a drier style rosé wine which complements seasoned seafood cuisine. The rosé is an enticing wine, with good fruit acidity keeping the wine fresh and helping to lift the flavours of strawberries, watermelon, a hint white peach and rose petal and a finishing note of pepper on the bright finish.
Treat yourself - this wine is definitely worth sharing.

This 2019 Brookfields 'Fiesta' Rosé has 13.5% Alc./vol. - a dry style. Chill gently and serve in an aromatic wine glass at 8-10°C.

Cellaring Potential:

Drinking well this summer season; plus will hold nicely for another 12-18 months.

Food Pairing Suggestions:

Perfect wine pairing with scallops, sushi & sashimi, prawns, salmon or tuna niçoise & chilled slices of watermelon or strawberry sorbet - enjoy.

A dry style rosé, with an appealing summer palate, and lifted finish.

