



GRAPE-TO-GLASS

wines worth sharing

Brookfields 'Gold Label' Cabernet / Merlot 2016

Grape Varietals: 85% Cabernet Sauvignon & 15% Merlot

Growing Region: Hawke's Bay - New Zealand

Owner / Winemaker: Peter Robertson

I have had the pleasure of working with Brookfields for nearly 3 decades. And over this time, Peter's premium Bordeaux red blend has been an icon wine not only from Hawke's Bay, but New Zealand. Well-known and respected by those in the know for all this time, over the past decade or so, now wine enthusiasts the world over have been paying more attention and enjoying the 'Gold Label' Cabernet / Merlot.

The Cabernet Sauvignon fruit for this blend was grown at their Ohiti Estate property, and the Merlot on a north facing slope in the Tuki Tuki Valley. Both varietals were cropped at minimal levels in order to maximize the individual berry flavours. The Merlot fruit was deemed ready for harvest on the 11th of April and the first parcel of Cabernet Sauvignon on the 12th April and both were harvested at ideal varietal ripeness.

This 2016 Cabernet / Merlot is the culmination of a balanced Hawke's Bay summer with an incredible amount of dedication in the vineyards and respectful winemaking. The Reserve 'Gold Label' is only made in ideal vintage years; the 2016 vintage is an excellent addition to the label's dynasty.

On arrival into the winery, both were tank fermented on their skins at 25 - 30°C for about 2 weeks with regular daily pump-overs. The primary juice was drained off and then the grapes were gently pressed. Only the best pressing parcels were added back to the free run juice. Malolactic fermentation was then encouraged before being transferred into new French oak barrels for 15 months maturation.

As you pour into a generous glass you will be greeted by an almost black-red colour and shining hue. The nose showcases ripe dark fruits, subtle mint-chocolate and a note of tobacco leaf. On the palate this blend is generously layered, presenting proudly those ripe dark fruits, wild blackberries, well-integrated vanilla oak, dried herbs, and mocha chocolate underpinned with solid natural tannins and balanced oak giving added palate texture and structure. This wine has heritage, integrity, a defined character and personality which lingers on a pleasingly long finish. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Brookfields 'Gold Label' Cabernet / Merlot has 14% Alc. Decant for 35-45 mins and serve in a generous wine glass at 16-18°C.

Cellaring Potential:

With mild-medium decanting, very approachable this coming season - and well age nicely for another 8-10 years.

Food Pairing Suggestions:

Perfect wine pairing with roast beef, well-seasoned grilled prime red meats, rich pasta dishes, and earthy vegetarian cuisine, and aged, hard cheeses - *enjoy.*

An iconic Hawke's Bay Cabernet / Merlot expressing charm & integrity.

