



GRAPE-TO-GLASS

wines worth sharing

Brookfields 'Sun-Dried' Malbec 2019

Grape Varietal:	100% Malbec
Growing Region:	Hawke's Bay, New Zealand
Owner / Winemaker:	Peter Robertson

The grapes for this 2019 'Sun-Dried' Malbec were selectively harvested from the Ohiti Estate and Tuki Tuki Valley vineyards in Hawke's Bay. These two unique sites enable the Malbec vines too readily achieve ideal ripeness each vintage. As the name suggests - the technique of 'sun-drying' the bunches dehydrates a small amount of water, enhancing the sugar concentration inside each berry, as well as the colour and palate flavours.

The Malbec grapes were carefully handpicked, and then 'sun-dried' in trays for three to four weeks before being made into wine. Open fermentation tanks were used, so the grapes could be hand plunged. This uniquely crafted wine gives you the best of both the old world (the traditional 'appassimento' method) with a good dose of the 'new' in the same glass. This 2019 Brookfields 'Sun-Dried' Malbec along with previous vintages is a generous wine from start to finish.

During the sun-drying process, the fruit bunches are vigilantly monitored as this technique heightens the concentration of the individual berries, as well as the final wines colour, lifted aromas, richness of flavours and palate structure. After an attentive and comprehensive vinification has occurred, the wine went into a mix and one and two-year old French oak barrels for ageing and further palate development.

As you pour this wine into your glass, you will be greeted by a deep, dark red wine with a magenta hue. The forest fruits and dried herb aromas are simply hypnotising, so make sure you are prepared to take that first sip. Those enticing nuances carry through and reveal all on the rich and generous palate, with a concentrated core with a succulent texture. The vibrant dark berry fruits are complemented by hints of cinnamon and mocha. Which are all well supported by well-integrated and nicely balanced natural fruit tannins and time on oak barrels - giving the wine a breadth and length to remember. *Treat yourself - this wine is definitely worth sharing.*

This 2019 Brookfields 'Sun-Dried' Malbec has 13.5% Alc./vol. Made in a Dry Style. Drinking now with mild decanting of 20-30 minutes and serve at 16°-17°C.

Cellaring Potential:

Drinking perfectly well this season; plus will age nicely over the next 7 - 8 years.

Food Pairing Suggestions:

Perfect wine pairing with well-seasoned rack of lamb served with a red wine-jus and served with slow cooked earthy vegetables, rich earthy vegetarian cuisine, plus also pairs well with chocolate torte - *enjoy.*

A wine of power and personality in equal measure.

