



GRAPE-TO-GLASS

wines worth sharing

Brookfields 'Barrique Fermented' Viognier 2021

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



Viognier can be a difficult varietal to grow with the grape preferring specific warmer environments and a long growing season. The fruit for this wine was grown in an inland heat trap at Ohiti Estate Vineyards, where they also grow Cabernet Sauvignon and a number of other varietals in selected sites. The low cropping fruit was handpicked at physiological ripeness on the last two days of March.

On arrival to the winery the parcels were whole bunch pressed and fermentation took place in a mix of new and seasoned oak barriques. The wine as then left to develop on its lees for 9 months giving the wine a charismatic depth and breadth not often seen with a Viognier, before careful racking and bottling.

As you pour into your glass you will be greeted by a summer straw colour with a shine hue. On the nose you will be invited in by a breeze of freshly cut lemon grass, a soft note of peach and forest edge herbs. Across the generous but definitely elegant palate you are reunited with those ripe peaches, along with being introduced to honeysuckle, along with almond pastry character from the controlled use of seasoned oak and then wrapping things up nicely in a bow with a clean dry finish.

Treat yourself - this wine is definitely worth sharing.

This 2021 Brookfields 'Barrique Fermented' Viognier has 14% Alc./vol. Classic dry style. Chill gently and serve in a generously shaped wine glass at 9°- 10°C.

Cellaring Potential:

Drinking perfectly well this season, plus will repay and age nicely for another 4 - 5 years.

Food Pairing Suggestions:

Perfect wine pairing with bbq or pan-fried fish, seafood bisque, tempura prawns, varied arancini balls, chicken salad, slow cooked aubergine or artichoke dishes, along with mild creamy cheeses - *enjoy*.

A generous barrique fermented Viognier with an elegance and charm.

