



# GRAPE-TO-GLASS

wines worth sharing

## Brookfields 'Marshall Bank' Chardonnay 2021

<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 benchmark expressions. The wine pays homage to 'Marshall Bank' which was an old family property in West Otago where Dr Bill Robertson practiced for 45 years. I first started working with Peter more than 30 years ago and have had the pleasure to enjoy his premium Chardonnay's over these years and this 2021 expression is worthy of the label and continues the legacy of a most respected of wines.

The 2021 growing season was another testing one, but it is under trying conditions that a depth of character is needed to draw from and rise to the challenge. Along with the tireless work from Peter in the vineyard, resulting in quality fruit. The grapes for this Chardonnay were grown at the Ohiti Estate vineyards, which is a heat trap some 30kms inland from the coast.

The Chardonnay grapes were hand-harvested and on arrival into the winery, fermentation took place in a 50/50 mix of new and seasoned French oak barriques. After fermentation, the wine was then lee stirred weekly, re-suspending and integrating all those complex flavours and character until it was racked. Peter 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.

This wine has an enticing aroma of ripe stone-fruits expressing ripe peaches, rock-melon, along with well-integrated vanilla oak notes. These all carry seamlessly onto the meticulous and sophisticated palate. The wine has a gentle generosity, celebrating rockmelon, grilled peaches and a note of brioche toast from the use of wild yeast and time in French oak. The partial malolactic fermentation has given balance and retained some natural fruit acidity giving vibrancy, defining the wines structure, layered complexity, elegance and a classic finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 Brookfields 'Marshall Bank' Chardonnay has 14% Alc./vol. Classic dry style. Chill gently and serve in a generously shaped white wine glass at 8° - 10°C.

### **Cellaring Potential:**

Cool decanting for the next 12 months; plus will age well for another 6 - 7 years.

### **Food Pairing Suggestions:**

Perfect wine pairing with slow roasted & well-seasoned chicken, turkey, roast pork & crackling with gruyère mash, along with creamy vegetarian dishes and aged earthy cheeses - *enjoy.*

***A sophisticated Chardonnay with a rich tapestry and depth of character.***

