

BROOKDALE ESTATE

Sixteen 2024 Field Blend



VINTAGE CHARACTERISTICS

The 2024 season in Paarl will be remembered for its highly wet and cold winter and spring, during which flooding occurred and infrastructure was damaged. With the arrival of summer, the weather changed to very dry and windy conditions, which affected crop size. January was hot, which brought the harvest forward. Due to these weather conditions, the region experienced much variation between farms, cultivars, and yields.

TASTING NOTES

Pressed French linen on the line, meadow blossoms, light and lovely. Visions of flower crowns, of fresh grass trampled underfoot, of white strawberries, cranberries. It's a midsummer of a wine. Evocative tug of toast, almonds and flint dances in. On the palate a creamy acid backbone sketches around luminous fruit, ascending into white-pear succulence and mouth-watering freshness. Defined by a weightless complexity, the fruit is ethereal, diaphanous, yet offers depth and dimension, and carries into a long, white-chalk finish.

WINEMAKING

A celebration of the lost art of field blend winemaking; 16 white varietals were inter-planted as bush vines on decomposed shale and granite. The grapes were picked at 4 different stages due to the ripening variation of the varietals. The fruit was pre-cooled and whole bunch pressed, before spontaneous fermentation, followed by 100% malolactic fermentation. 40% of the wine was fermented and aged in concrete egg and 60% in clay amphora for 12 months on lees prior to bottling and spent 4 months in bottle before release.

WINE ANALYSIS

ALCOHOL	13,5% Vol	pH	3,20
TOTAL ACIDITY	5,4 g/l	RESIDUAL SUGAR	2,7 g/l

WINE OF ORIGIN: PAARL | SOUTH AFRICA

VEGAN | VEGETARIAN | CORK & WAX SEAL | 2024

BOTTLE SPECS:	BARCODE:	0658325343625	BOTTLE SIZE:	300 mm x 260 mm	BOTTLE WEIGHT:	1.2 kg
CASE SPECS:	BARCODE:	10658325343622	CASE SIZE:	90 mm x 530 mm x 310 mm	CASE WEIGHT:	7.5 kg