# BROOKDALE ESTATE

# Bradbourne 2024 White 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

Lifted florals of jasmine, frangipani – the scent of white blooms on a summer night; waxy, heady. The evolving aromatic complexity undresses into peaches and cream, honeyed peach and quince, the softness of straw weaves through, refreshed with crushed lime-leaf brightness. Layered and lithe, the palate has real presence; vivid white grapefruit, white citrus purls around a deep core of stone fruit, the acidity, a silver-toned electricity, balancing the concentration of fruit. Lime washes in again at the finish, in its wake a faint grip of pithy fruit-tannin, which extends the length and refreshes the palate.

## WINEMAKING

A blend of Grenache Blanc 45% / Roussanne 23% / Piquepoul Blanc 16% / Marsanne 16%. The grapes were picked at different stages during harvest. The fruit was pre-cooled and whole bunch pressed before spontaneous fermentation took place. The wine was barrel fermented and aged in old 225L and 500L French oak barrels. A 30% portion of the Grenache was whole bunch fermented and spent 14 days on stems for added texture and complexity. All components went through 100% malolactic fermentation. The wines were aged for 12 months in barrel prior to blending and bottling and spent 4 months in bottle before release.

### WINE ANALYSIS

ALCOHOL	13.5% Vol	рН	3,27
TOTAL ACIDITY	5,3 g/l	RESIDUAL SUGAR	2,1 g/l



WINE OF ORIGIN: PAARL   SOUTH AFRICA		VEGAN   VEGETAR	IAN   CORK & WAX SEAL	2024		
BOTTLE SPECS:	BARCODE:	0659525380885	BOTTLE SIZE:	300 mm x 275 mm	BOTTLE WEIGHT:	1.2 ka