

BROOKDALE ESTATE

## Bradbourne 2023

### *White Blend*

#### VINTAGE CHARACTERISTICS

The 2023 season will be remembered for the dry and warmer winter; generally good growing conditions during the vegetative growth phase, good rain shortly before véraison which benefitted quality, and a cool and wet ripening period which gave grapes a chance to ripen optimally at a slower rate. Cooler conditions slowed the ripening of grapes, but the harvest commenced at the usual time in early February. Excellent flavour, as well as colour profiles, were observed.

#### TASTING NOTES

Rich, open aromatics of honeyed peaches, glacé pineapple. An undertow of beguiling beurre noisette and hazelnuts, curled through with fresh white roses. Everything invites in. The palate is smooth and satiny delivering weight, breadth and length in complete harmony. Racy lime and green apple flash through, balancing the luscious core of stone fruit on the mid-palate. The finish slowly, slowly unwinds to a stony, monastic purity.

#### WINEMAKING

A blend of Grenache Blanc 38% / Piquepoul Blanc 25% / Roussanne 25% / Marsanne 12%. The grapes were picked at different stages and the fruit was pre-cooled and whole-bunch pressed before spontaneous fermentation took place. The wine was then barrel-fermented and aged in old 500L French oak barrels. A portion of the Grenache was whole-bunch fermented for 7 days on the stems for some added texture and complexity. The components then went through 80% malolactic fermentation. The wines were aged for one year in barrel prior to blending and bottling and spent four months in bottle before release.

#### WINE ANALYSIS

ALCOHOL	13% Vol	pH	3,45
TOTAL ACIDITY	5,5 g/l	RESIDUAL SUGAR	1,4 g/l



WINE OF ORIGIN: PAARL | SOUTH AFRICA

VEGAN | VEGETARIAN | CORK & WAX SEAL | 2023

**BOTTLE SPECS:** BARCODE: 0659525380885 BOTTLE SIZE: 300 mm x 275 mm BOTTLE WEIGHT: 1.54 kg

**CASE SPECS:** BARCODE: 10659525380882 CASE SIZE: 90 mm x 530 mm x 310 mm CASE WEIGHT: 9.8 kg