

BROOKDALE ESTATE

Sixteen 2023

Field 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

Kaleidoscopic burst of lifted, diaphanous florals; jasmine, orange blossom, sun-drenched hay. Complex yet so fresh; green apples flow in, white pear, simmering in light. There's wet stone, a granite dusting, leading to a palate sculpted by an electric current of acidity. Stone fruit coalesces in this energetic structure, peaches and cream, winter melon and lime drops. Tangy and long, quinine and pink grapefruit follow the salt trail to the finish.

WINEMAKING

A celebration of the lost art of field-blend winemaking; 16 white varieties were inter-planted as bush vines on decomposed shale and granite. The grapes were picked at three different stages due to the variability of the grapes. The fruit was pre-cooled and whole-bunch pressed before spontaneous fermentation and 100% malolactic fermentation. The wine was fermented and aged in concrete eggs and clay amphorae for one year on the lees prior to bottling and then spent a further four months in bottle before release.

WINE ANALYSIS

ALCOHOL	13% Vol	pH	3,49
TOTAL ACIDITY	5,6 g/l	RESIDUAL SUGAR	1,3 g/l



WINE OF ORIGIN: PAARL | SOUTH AFRICA

VEGAN | VEGETARIAN | CORK & WAX SEAL | 2023

BOTTLE SPECS:	BARCODE:	0658325343625	BOTTLE SIZE:	300 mm x 260 mm	BOTTLE WEIGHT:	1.34 kg
CASE SPECS:	BARCODE:	10658325343622	CASE SIZE:	90 mm x 530 mm x 310 mm	CASE WEIGHT:	8.5 kg