BROOKDALE ESTATE

Sixteen 2022

Field Blend

VINTAGE CHARACTERISTICS

The 2022 vintage will be remembered for a cool season before harvest, followed by a sudden temperature spike from January. Good vineyard practices were followed, and canopies were managed well, which delivered exceptional grape analyses and wine quality. Temperatures rose sharply during early January, causing sunburn on exposed bunches. The hot weather in January also accelerated the early cultivars' ripening dates, although we harvested more than a week later than in the previous year. Frequent high temperatures during February further contributed to harvest dates shifting sooner and harvesting returned to normal timing by the end of February. We didn't experience any crop losses nor any downy mildew and powdery mildew infections.

TASTING NOTES

A sense of quiet luxury on the opening chords; thatch, heather, white blossom and French linen give way to green pineapple, lemon balm and fresh honey. The fruit weaves richer on the palate, silken ribbons of peach, apricot and peardrop. A squeeze of limey acidity enlivens and sculpts around lush fruit, going flintier to the side palate and evolving into an appetising mineral-saltiness on the finish.

WINEMAKING

A celebration of the lost art of field blend winemaking; 16 white varietals were planted as bush vines on decomposed shale and granite. The grapes were picked at two 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 barrel fermented and aged in old 500L French oak barrels for 1 year prior to bottling and spent 4 months in bottle before release.

WINE ANALYSIS

ALCOHOL	13,5% Vol	рН	3,42
TOTAL ACIDITY	5,9 g/l	RESIDUAL SUGAR	3,4 g/l



WINE OF ORIGIN: PAARL | SOUTH AFRICA

VEGAN | VEGETARIAN | CORK & WAX SEAL | 2022

BOTTLE SPECS: BARCODE: 0658325343625 BOTTLE SIZE: 300 mm x 260 mm BOTTLE WEIGHT: 1.34 kg