



BROOKDALE
SIXTEEN
FIELD BLEND 2021

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TASTING NOTES

The first chapter in our field blend story. Like a meadow in spring, the wine is aromatically diverse laced with white flowers, heather, orange blossom, and hints of jasmine, then bright green apples, pear and an undertone of nutty apricot kernel. Subtle, balanced with a soft, enveloping texture, the palate offers concentrated, mineraly stone fruits evolving to nectarines and ripe citrus. This depth is cut with a juicy, mouth-watering acidity before a pithy finish.

VINES & 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 on 'gut feel' due to the variability of the grapes. The fruit was pre-cooled and whole-bunch pressed before spontaneous fermentation and partial malolactic fermentation. The wine was barrel-fermented, aged in old 500L French oak barrels for 1 year prior to bottling and spent 4 months in bottle before release.

WINE ANALYSIS

ALCOHOL	14% Vol	pH	3.36
TOTAL ACIDITY	5.4 g/l	RESIDUAL SUGAR	1.2 g/l



PAARL WINELANDS, SOUTH AFRICA

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VINTAGE 2021