

## Brookdale Mason Road GSM 2022

Liquorice root, fennel seed and ground spice precede blackberries, and bramble leaf on the rich, inviting nose. On the palate tight, sinewy tannins wrap around tangy sour cherries, raspberries and strawberries, evolving to darker fruit, and going savoury at the edges. Medium bodied yet with a layered density of fruit. Red and black berries unroll to a juicy pomegranate finish, dusted with a hint of cacao.

**variety** : 0 | .

**winery** : Brookdale Estate

**winemaker** : Kiara Scott

**wine of origin** : Paarl

**analysis** : **alc** : 14.68 % vol **rs** : 2.4 g/l **pH** : 3.60 **ta** : 5.0 g/l

**type** : Red

**pack** : Bottle **size** : 750ml **closure** : Screwcap

2023 Investec Trophy Wine Show - Bronze

The 2022 vintage will be remembered as 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 and accelerated the early cultivars' ripening dates, although we harvested more than a week later than 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 were fortunate not to experience any crop losses or mildew infections.

**in the cellar** : Each variety was harvested separately at varying stages. Grenache and Syrah were whole-bunch fermented while Cinsault and Petit Syrah were crushed and destemmed. Each batch was fermented separately in open top fermenters with wild/natural yeast. A short post fermentation maceration occurred before the wine was then pressed and transferred to 500 litre and 300 litre barrels for malolactic fermentation. The wine spent a further 8 months in barrel before final blending and bottling.

