

Brookdale Sixteen Field Blend 2023

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

variety : Blend - White | 38% Grenache Blanc , 25% Piquepoul Blanc, 25% Roussanne, 12% Marsanne

winery : Brookdale Estate

winemaker : Kiara Scott

wine of origin : Paarl

analysis : alc : 13 % vol rs : 1.4 g/l pH : 3.45 ta : 5.5 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **vegetarian**

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

2025 Platter's Wine Guide - 5 Stars

2024 Tim Atkin Special SA Report - 93 Points

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.

in the vineyard : A celebration of the lost art of field blend winemaking; 16 white varietals were planted as bush vines on decomposed shale and granite, harvested with many different passes.

in the cellar : 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 wholebunch 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

