

Brookdale Sixteen Field Blend 2024

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 : Xander Sadie & Shanice du Preez

wine of origin : Paarl

analysis : **alc** : 13.5 % vol **rs** : 2.7 g/l **pH** : 3.20 **ta** : 5.4 g/l

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

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

Pressed French linen on the line, meadow blossoms, light and lovely. Visions of flower crowns, of fresh grass trampled underfoot, of white strawberries, cranberries. It's a midsummer of a wine. Evocative tug of toast, almonds and flint dances in. On the palate a creamy acid backbone sketches around luminous fruit, ascending into white-pear succulence and mouth-watering freshness. Defined by a weightless complexity, the fruit is ethereal, diaphanous, yet offers depth and dimension, and carries into a long, white-chalk finish

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 4 different stages due to the ripening variation of the varietals. The fruit was pre-cooled and whole bunch pressed, before spontaneous fermentation, followed by 100% malolactic fermentation. 40% of the wine was fermented and aged in concrete egg and 60% in clay amphora for 12 months on lees prior to bottling and spent 4 months in bottle before release.

