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Brookdale Bradbourne White Blend 2024

Lifted florals of jasmine, frangipani – the scent of white blooms on a summer night; waxy, heady. The evolving aromatic complexity undresses into peaches and cream, honeyed peach and quince, the softness of straw weaves through, refreshed with crushed lime-leaf brightness. Layered and lithe, the palate has real presence; vivid white grapefruit, white citrus purls around a deep core of stone fruit, the acidity, a silver-toned electricity, balancing the concentration of fruit. Lime washes in again at the finish, in its wake a faint grip of pithy fruit-tannin, which extends the length and refreshes the palate



variety : Blend - White | 45% Grenache Blanc ,23% Roussanne ,16% Piquepol Blanc & 16% Marsanne
winery : Brookdale Estate
winemaker : Xander Sadie & Shanice du Preez
wine of origin : Paarl
analysis : **alc :** 13.5 % vol **rs :** 2.1 g/l **pH :** 3.27 **ta :** 5.3 g/l
type : White **style :** Dry **body :** Medium
pack : 0 **size :** 750ml **closure :** 0

The 2024 season in Paarl will be remembered for its highly wet and cold winter and spring, during which flooding occurred and infrastructure was damaged. With the arrival of summer, the weather changed to very dry and windy conditions, which affected crop size. January was hot, which brought the harvest forward. Due to these weather conditions, the region experienced much variation between farms, cultivars, and yields.

in the cellar : The grapes were picked at different stages during harvest. The fruit was pre-cooled and whole bunch pressed before spontaneous fermentation took place. The wine was barrel fermented and aged in old 225L and 500L French oak barrels. A 30% portion of the Grenache was whole bunch fermented and spent 14 days on stems for added texture and complexity. All components went through 100% malolactic fermentation. The wines were aged for 12 months in barrel prior to blending and bottling and spent 4 months in bottle before release.