

Brookdale Twenty Field Blend 2024

Garrigue, lavender flowers and stemmy spice unfold, petal-like, each scent demanding its moment. Salted red plum, blueberry, mulberry emerge along a thrill of white pepper. Blood orange freshness opens the palate, ushering in red-fruited exuberance of cherries, strawberries, berries; an undertow of earthy pomegranate trailing to a tangy, saline finish. Energetic and coiled this will continue to develop for years to come.

variety : Blend - Red | Various

winery : Brookdale Estate

winemaker : Xander Sadie & Shanice du Preez

wine of origin : Paarl

analysis : **alc** : 14.5 % vol **rs** : 2.1 g/l **pH** : 3.58 **ta** : 5.4 g/l

type : Red **style** : Dry **body** : Full

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

in the vineyard : 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 : A celebration of the lost art of field blend winemaking; 20 red varieties were inter-planted as bush vines on decomposed shale and granite. The grapes were picked at 2 different stages due to the variability of the grapes. The fruit was pre-cooled, then crushed and destemmed before spontaneous fermentation in open fermenters. Pump overs and two punch downs were done daily. After fermentation, the wine spent 7 days on skins before being basket pressed into a concrete egg and 500L French Oak barrels; 15% being new wood. Wine stayed in barrel for 12 months, was then blended and spent 4 months in bottle before release.

