



BROOKFIELDS

EST 1937

A Celebration of Women in Rotary

Vintage	Wines	Retail Price	Special Price	Quantity Required	Total
2022	Brookfields Fiesta Rose	\$23.00	\$20.00		
2022	Brookfields Robertson Pinot Gris	\$23.00	\$20.00		
2021	Brookfields Bergman Chardonnay	\$23.00	\$20.00		
2021	Brookfields Barrique Fermented Viognier	\$32.00	\$27.00		
2020	Brookfields Ohiti Estate Cabernet Sauvignon	\$23.00	\$20.00		
2020	Brookfields Sundried Malbec	\$32.00	\$27.00		
2021	Brookfields Back Block Syrah	\$23.00	\$20.00		
2019	Brookfields Gold Label Reserve Vintage Cabernet / Merlot – New Release	\$65.00	\$55.00		

CREDIT CARD

(prices valid on the day of wine tasting only)

Total

Freight free for six bottles or more ordered –

CREDIT CARD Please take care filling out credit card details as errors hold up the entire order

Name on card _____ expiry date ____ / ____

Card Number

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security code _____

The security code is the last 3 digits on the back of your Visa or MasterCard
Please note AMEX cannot be accepted.

The Sale and Supply of Alcohol Act 2012 prohibits the sale or supply of alcohol to any person under the age of 18. You cannot order this wine if you are under 18-years of age

Signature:

Name:

Address:

Phone no:

2022 Fiesta Rose

The 2022 Fiesta Rose is a celebration – floral, with strawberry, melon, and a hint of spice. Elegant, fresh and vibrant, it is an excellent food wine. Rose sales have been exceptional, hence it is good having the Rose back on the shelf!

FOOD MATCH: Sea food antipasta

NEW RELEASE

2022 Robertson Pinot Gris

The 2022 Robertson Pinot Gris is a light straw colour and exhibits good weight on the palate. Fresh and fragrant, it is rich in Nashi Pear, with ginger, honey and spice. Vibrant with a splash of residual sugar, the 2022 Robertson Pinot Gris is the perfect accompaniment to Risotto and Pasta dishes.

FOOD MATCH: Chicken Risotto

NEW RELEASE

2021 Barrique Fermented Viognier

Rich in stone fruit, the 2021 Barrique Fermented Viognier has fresh mineral notes, lemon grass, spice and subtle new oak. It is bone dry, aromatic, low in acid with a firm alcohol which will ensure its longevity.

FOOD MATCH: Freshly shucked Bluff oysters

A past winner of Trophies in the Hawkes Bay A&P Show and & NZ International Wine Silver at the NZ International Wine Show

NEW RELEASE

2021 Bergman Chardonnay

The wild yeast fermentation has brought another dimension into the 2021 Bergman Chardonnay. There appears to be more depth and complexity in the mid palate. Stone fruit, oak, melon, toast, and a hint of flint are integrated into this exciting dynamic wine. *FOOD MATCH:* Braised Pork slow cooked in milk with herbs

NEW RELEASE

2021 Back Block Syrah

Rich in plum, spice, sweet berry and pepper, the 2021 Back Block Syrah is concentrated and reflects the amazing 2021 vintage. The sweetness of fruit mirrors the ripeness of the grapes at harvest. The vines are growing in gravel at Ohiti Estate in an area referred to as the Back Block. It is sheltered by hills and free draining – ideal for Syrah.

FOOD MATCH: Mediterranean lamb

NEW RELEASE

2020 Ohiti Estate Cabernet Sauvignon

Harvested in excellent condition, the 2020 Ohiti Estate Cabernet Sauvignon exhibits concentrated blackberry, hints of black current, dried herb, toast, leather and spice. The French oak is integrated thus generating complexity and weight to this generous wine. The 2016 won gold in the Australian and NZ Boutique Wine Show – this vintage is in the same mold.

*FOODMATCH:*T-bonesteak–whatelse

★★★★☆ Michael Cooper The Listener
★★★★★ Wine Orbit

2020 Sun-dried Malbec

An intense magenta hue is the hallmark of the 2020 Brookfields Sun – Dried Malbec. Violets, leather plum and spice are integrated with oak, thus generating a savoury mid palate. Generous in all departments, the 2019 Sun – Dried Malbec will compliment most red meats.

FOOD MATCH: Rack of lamb under a herb crust

★★★★★Candice Chow

★★★★★ Wine Orbit

2019 Reserve Vintage Gold Label Cabernet Merlot

Framed in new French oak, the 2019

Reserve Vintage Cabernet Merlot is full of blackberry, toast, leather, dried herbs and subtle spice.

Elegant and complex with a long finish, it is a classic Bordeaux blend which will reward cellaring. The impact of the LC10 clone is exciting plus there is Cabernet Franc in the blend.

FOOD MATCH: Herb crusted lamb cutlets

★★★★★ Bob Campbell

★★★★★ & Iconic NZ Red Wine, Michael Cooper