

## BROOKFIELDS SUN-DRIED MALBEC 2024



\$32.99

A treat from under the Hawkes Bay sun



|               |             |          |                |
|---------------|-------------|----------|----------------|
| Product Code: | 4436        | Closure: | Screw Cap      |
| Country:      | New Zealand | Unit:    | Each           |
| Region:       | Hawkes Bay  | Volume:  | 750ml          |
| Style:        | Red         | Alcohol: | 13.5%          |
| Variety:      | Malbec      | Grape:   | 100% Malbec    |
|               |             | Natural: | Vegan Friendly |



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### TASTING NOTES

Brookfields Sun-Dried Malbec is made in a way similar to the great Amarone wines of Italy. It was hand-picked, and then sun-dried in trays in a shade house before being made into wine. The sun-drying enhances the sugar concentration, as well as the colour, aroma and flavours. The result is a wonderfully voluptuous, muscular mouthful of soft rounded dark fruits. A very popular wine for those looking for something bold and a bit different.

#### Winery notes (2024 Vintage)

"Black Doris plum, toast, mushroom, liquorice and cigar box are evident in the 2024 Sun -Dried Malbec. Unique in its structure and flavour, this exciting wine is dynamic and vibrant with engaging tannins. Sun drying of grapes traces back to the 5th century BC. The hand picking, sun drying, and small batch winemaking have all contributed to this amazing wine. It is literally Malbec on steroids!

Grapes for the Sun-Dried Malbec are harvested from the Tuki Tuki Valley. They are trained on the classical VSP trellis system. The 1056 clone of Malbec readily achieves ripeness, while the balance is Mass Selection Malbec, it adds complexity. The sun-drying then enhances the sugar concentration, as well as the flavour and colour.

The Malbec was hand picked on the 4th of April, and then sun-dried on trays in a shade house before being made into wine. Open fermentation tanks are used, so hand plunging can take place. Due to the loss of moisture with the sun-drying, the cap is quite thick and demands more attention than normal when plunged. After pressing, and malolactic fermentation has occurred, the Malbec goes into one and two year old French oak barrels."

# VINO FINO

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## **5 Stars & 94/100 Sam Kim, Wine Orbit, October 2025** (2024 Vintage)

"Opulent and inviting, the fragrant bouquet shows blackcurrant, cake spice, potpourri, and assorted nut aromas. It's wonderfully weighted and flavoursome in the mouth, offering excellent fruit richness with layers of polished tannins, finishing persistent and sumptuous. At its best: now to 2032."

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### CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

### OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

### VISIT VINO FINO

188 Durham St South,  
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