



ANT MACKENZIE WINES

THEORY & PRACTICE

CHARDONNAY 2014 HAWKE'S BAY

Theory & Practice wines are made by consultant winemaker Ant Mackenzie working in partnership with other growers and winemakers. This range showcases the best qualities of New Zealand's wine regions in a contemporary style.

Vineyard location: Cape Coast
Clonal Selections: Mendoza, Clone 15 & Clone 95
Winemaker: Ant Mackenzie
Harvest: March 2014
Brix: 23.4 - 24.5 °Brix
Acidity: 6.25 g/L
pH: 3.52
Sugar: <2.0 g/L
Alcohol: 14.0%
Style: Barrel fermented Chardonnay



WINEMAKING:

All fruit was hand-harvested and whole bunch pressed to tank. After 12 hours of settling the cloudy juice was transferred to French oak barrels (40% new). Fermentation was undertaken with a combination of natural vineyard yeasts along with some inoculated yeasts. All barrels underwent malo-lactic fermentation. After 10 months of aging the barrels were blended and the wine bottled.

TASTING NOTE:

Pale straw with a hint of green.

Powerful peach and nectarine fruit notes on the nose. Toasty oak, spicy fermentation nuance and a sour cream note support the fruit and bring complexity to the wine.

The palate is full bodied and rich without being unbalanced. Browned butter, toasted cashew and canned peach notes all add interest. These layers of richness come mainly from perfectly ripened grapes, sweet French oak barrels and warm fermentation temperatures. A touch of pithy texture and acidity keep this richness in check.

Enjoy this wine with a wide range of poultry and seafood dishes.



ANT MACKENZIE WINES 247 NAPIER ROAD HAVELOCK NORTH NEW ZEALAND

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