



ANT MACKENZIE WINES

THEORY & PRACTICE CHARDONNAY 2015 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,
Entave 809
Harvest: March 2015
Brix: 22.5-23.5 °Brix
Acidity: 6.25 g/L
pH: 3.32
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 (28% 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 aging the barrels were blended and bottled a month later.

TASTING NOTE:

Rich golden hue with flecks of green.

Expressive aromas of yellow tropical fruits including pineapple, banana and peach. Creamy complexity comes from a full malo-lactic fermentation and extended lees maturation. Suggestions of baking spice and toast derive from barrel fermentation and aging.

The palate is full bodied and rich with a fullness coming from the ripe fruit and warm barrel fermentation temperatures. Layers of interest and texture are the result of multiple clonal selections and barrel choices. Evolution of flavour, richness and roundness are the result of a 'hands-off' maturation approach which includes wild yeast fermentation, late malo-lactic fermentation and minimal fining and filtration. The finish is sustained and powerful.

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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