



ANT MACKENZIE WINES

THEORY & PRACTICE

MERLOT 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:	Three inland gravel sites - Moteo, Highway 50 and Bridge Pa
Varietal Selection:	91% Merlot, 9% Cabernet Franc
Winemaker:	Ant Mackenzie
Harvest:	March 2015
Brix:	24.5°Brix (Merlot) 22.5°Brix (Cabernet Franc)
Acidity:	6.10g/L
pH:	3.65
Residual sugar:	2.0 g/L
Alcohol:	14.5%
Style:	Full bodied Merlot



WINEMAKING:

All fruit was hand-harvested and destemmed to open top fermenters. The grapes were 'cold soaked' for seven days before undergoing a quick fermentation with natural vineyard yeasts. After fermentation the young wine was pressed to tank before draining to French oak barrels (40% new). Malo-lactic fermentation was completed in barrel and the wine left to age on full lees. After 12 months of aging the barrels were blended and the wine bottled.

TASTING NOTE:

Deep red in colour with a purple hue.

A complex savoury nose with fruit characters of black plum from the merlot and some lifted black-currant bud notes from the Cabernet Franc. Barrel ferment notes of coffee, funk and chorizo sausage add savoury complexity and interest.

The palate is very full bodied with amazing weight and fineness. The spice notes are in the range of vanilla, caramelised sugar and toasted raisin bread. The texture on the palate is from supple front palate grape skin tannins. These tannins are largely obscured by the weight and richness of glycerol and alcohol. These underlying tannins help balance this fruit richness and give the wine structure without contributing bitterness.

Enjoy this wine with grilled or braised red meat dishes.



ANT MACKENZIE WINES 247 NAPIER ROAD HAVELOCK NORTH NEW ZEALAND

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