



ANT MACKENZIE WINES

THEORY & PRACTICE

SYRAH 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: Bridge Pa
Clonal Selection: Chave and MS
Winemaker: Ant Mackenzie
Harvest: April 2014
Brix: 21.5 - 22.5°Brix
Acidity: 5.80g/L
pH: 3.60
Residual sugar: 2.0 g/L
Alcohol: 13.0%
Style: Aromatic Syrah



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 (19.5%-three new hogsheads). Malo-lactic fermentation was completed in barrel and the wine left to age on full lees. After 20 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 blueberry and cassis. Barrel ferment notes contribute nuances of coffee and fresh game. A suggestion of Chinese five spice gives additional interest to the aromatic profile.

The palate is full bodied and rich with a toasty, meaty complexity. The spice notes are from both the fruit and the newer barrels. An umami like savouriness (beef stock and soy) comes from a long maturation time on yeast lees. The texture on the palate is from supple front palate grape skin tannins. These tannins help balance the fruit richness and give the wine structure without contributing hardness.

Enjoy this wine with grilled or braised red meat dishes.



ANT MACKENZIE WINES 247 NAPIER ROAD HAVELOCK NORTH NEW ZEALAND

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