



ANT MACKENZIE WINES HAWKE'S BAY, NEW ZEALAND

2014 Toño Tempranillo



Toño (Ton Yo) is the familiar or nickname of Antonio in the Spanish language. Toño wines are a modern take on Spanish winemaking heritage, grown in the sunny Hawke's Bay. Wines that are fun, delicious and reflect the Hawke's Bay lifestyle.

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| <i>Vineyards:</i> | Lyons and Haynes |
| <i>Location:</i> | Bridge Pa and Mangatahi |
| <i>Style:</i> | Joven or young red wine |
| <i>Food match:</i> | Cured or grilled meats |
| <i>Numbers:</i> | pH 3.70 TA 6.50 g/L RS 1.0 g/L Alc 13.5 % |

Winemaking: The grapes were hand-picked and de-stemmed into open top fermenters. Around 30% whole bunches were added back to the ferment. After a five day cold soak, the ferment was allowed to warm up and progress without the addition of cultured yeast. Once pressed, the young wine spent 10 months in new and used oak barrels. All barrels were blended and the wine bottled.

Tasting note: Vibrant black fruits on the nose with a supporting nuance of aromatic oak. The palate is full bodied and rich with soft tannins and a long finish.



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