



ANT MACKENZIE WINES

THEORY & PRACTICE

PINOT GRIS 2016 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, Esk Valley
Clonal Selections: Various
Winemaker: Ant Mackenzie
Harvest: April / May 2016
Brix: 23.4 - 24.5 °Brix
Acidity: 6.40 g/L
pH: 3.40
Sugar: 8.5 g/L
Alcohol: 13.5%
Style: Broad and rich Pinot Gris



WINEMAKING:

All fruit was machine harvested and pressed to tank. After 48 hours of settling the clear juice was transferred to 2 x 1000L German oak Fuder (40%) and tank (60%). Fermentation was undertaken with a combination of natural vineyard yeasts along with some inoculated yeasts. A small amount of malo-lactic fermentation occurred in the Fuder (30%). After four months of aging the barrels and tank were blended and the wine bottled.

TASTING NOTE:

Aromatic notes of yellow fruits that span the spectrum from plum to pineapple. There is also a lifted floral and citrus character which adds delicacy and fineness. Some background suggestions of brioche, from the Fuder, add extra interest.

The palate is full bodied and rich with a very plush texture. Palate flavours of walnut, canned peach and milk chocolate all contribute complexity and weight. These layers of richness come mainly from perfectly ripened grapes, allowing for some residual sugar in the wine, the contribution of the new German oak Fuder and warm fermentation temperatures.

Enjoy this wine in casual settings and with summer salads.



ANT MACKENZIE WINES 247 NAPIER ROAD HAVELOCK NORTH NEW ZEALAND

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