



ANT MACKENZIE WINES

THEORY & PRACTICE

SYRAH 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: Inland Gravels
Clonal Selection: MS, Chave and a selection of others
Winemaker: Ant Mackenzie
Harvest: April 2015
Brix: 20.5-22.5 °Brix
Acidity: 5.90 g/L
pH: 3.65
Residual sugar: 2.0 g/L
Alcohol: 13.0%
Style: Savoury 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 blue/ violet hue.

A savoury nose of bacon and toast with fruit characters of black-currant and plum. Barrel fermentation notes contribute nuances of coffee and dark soy. Floral notes of violet and Asian Lilly add to the intrigue.

The palate is medium bodied with a beam of fresh acidity that draws the wine across the tongue and adds vibrancy. The savoury theme on the nose continues on the palate with an umami like flavours of beef stock and mushroom. The texture comes from softly extracted front palate fruit tannins. These are the best sort of tannins that are able to provide gentle 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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