

CRAFT
FARM

2016
ROSE-HIP
HOME VINEYARD

Craft Farm wines are single site expressions that showcase the essence of place.

- Vineyard: Craft Farm Home Vineyard
Location: 247 Napier Road, Havelock North
Owners: Antony & Fiona Mackenzie Partnership
Viticulturist: Ant Mackenzie
Established: 2010
Varietal: Gewurztraminer, Muscat Petit Grains, Albarino, Pinot Gris
Clonal selections: Mixed
Area: 2.0 Hectare; 2.5 m rows x 1.5 m spacing; 2 single cane cordons
Soil: Heretaunga Plains Soil Classification: 3 and 6 Sand and Sandy Loam
Winemaking: All grapes were harvested on one day and were de-stemmed to a 1.5T open top fermenter. After two days we undertook some foot stomping to liberate juice. Fermentation took around a week with endemic vineyard and winery yeasts. Total time on skins was two weeks. After pressing the wine stayed in tank and completed malo-lactic fermentation and maturation. Bottled with 30ppm SO₂, no stabilising, no fining and no filtration.
Technical details: pH 3.77 | TA 3.88 g/L | RS 1.0 g/L | Alc 13.5 %
Quantity: 800 bottles
Tasting note: Aromatic notes of white flower, grape fruit and musk. Nuances of grilled nuts and crème fraise add to the complexity. Multi layered. Broad and fat with a strong textural element not unlike black tea. Extremely rich on the palate and finish. The range of flavours and textures are difficult to articulate with these wine styles. A lexicon of descriptors for these 'orange wines' or 'natural wines' has been slow to emerge so there are no rules.



ANT MACKENZIE WINES
247 NAPIER ROAD HAVELOCK NORTH NEW ZEALAND
www.antswines.co.nz

