



ANT MACKENZIE WINES

THEORY & PRACTICE PINOT GRIS 2017 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 and
Inland River Terraces
Clonal Selections: Various
Winemaker: Ant Mackenzie
Harvest: April/ May 2017
Brix: 22.1 °Brix
Acidity: 5.70 g/L
pH: 3.56
Sugar: 10.0 g/L
Alcohol: 12.5%
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:

Rich notes of tropical fruits that span the spectrum from apricot to pineapple. There is also a lifted floral and citrus note, similar to orange blossom, which adds delicacy and fineness. Some background vanilla and brioche notes from the Fuder add extra interest.

The palate is full bodied and rich with a very plush texture. Palate flavours of canned peach and suggestions of Turkish Delight all contribute interest. These layers of richness come mainly from perfectly ripened grapes allowing for some residual sugar in the wine, and the contribution of the one year old German 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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