



ANT MACKENZIE WINES

THEORY & PRACTICE

CHARDONNAY 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.

Vineyards:	Craft Farm, Askerne, Alchemy and Oak Estate (Salvare)
Clonal Selections:	Mendoza, Clone 15, Clone 95 and Clone 809
Winemaker:	Ant Mackenzie
Harvest:	March 2017
Brix:	21.5-22.5 °Brix
Acidity:	6.50 g/L
pH:	3.52
Sugar:	<2.0 g/L
Alcohol:	13.0%
Style:	Traditional barrel fermented Chardonnay



WINEMAKING:

Three quarters of the fruit was hand-picked and whole bunch pressed, the remainder was machine-picked and tipped directly into the press. After 12 hours of settling the cloudy juice was transferred to French oak barrels-30% were new. Fermentation was undertaken with a combination of natural vineyard yeasts along with some inoculated yeasts. All barrels underwent malo-lactic fermentation. After 11 months of aging the barrels were blended and the wine bottled.

TASTING NOTE:

Ripe nectarine and aromatic grapefruit notes on the nose. Toasty and savoury oak fermentation nuances along with a brioche note support the fruit and bring complexity to the wine.

The palate is full bodied and rich while retaining great balance. Browned butter, toasted cashew and canned peach notes all add interest. These layers of richness come mainly from perfectly ripened grapes, sweet French oak barrels and warm fermentation temperatures. A touch of pithy texture and acidity keep this richness in check.

Enjoy this wine with a wide range of poultry and seafood dishes.



ANT MACKENZIE WINES 247 NAPIER ROAD HAVELOCK NORTH NEW ZEALAND

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