



ANT MACKENZIE WINES

THEORY & PRACTICE

ROSÉ 2018 HAWKE'S BAY

Theory & Practice wines are made by winemaker Ant Mackenzie working in partnership with selected Hawke's Bay growers. This range of wines showcase the best qualities of the Hawke's Bay wine region.

Vineyard location: Inland River Terraces
Clonal Selections: Various Pinot Noir clones
Winemaker: Ant Mackenzie
Harvest: April 2018
Brix: 21.5 °Brix
Acidity: 6.50 g/L
pH: 3.40
Sugar: 6.0 g/L
Alcohol: 13.0%
Style: Pale delicious Rose



WINEMAKING:

All fruit was machine harvested and pressed to tank. After 48 hours of settling the clear juice was transferred to two tanks for a cool fermentation. When the ideal palate balance was achieved the fermentation was stopped to retain a small amount of residual sugar. After three months of aging on lees, the tanks were blended and the wine bottled.

TASTING NOTE:

Aromatic notes of talcum powder, strawberries and cream.

The palate is medium to full bodied with a plush, soft texture. Fruit characters of cherry, strawberry and suggestions of peach come through. The palate has a soft sweetness with finely balanced acidity and texture.

Enjoy this wine in casual settings and with summer salads.



ANT MACKENZIE WINES 247 NAPIER ROAD HAVELOCK NORTH NEW ZEALAND

www.antswines.co.nz