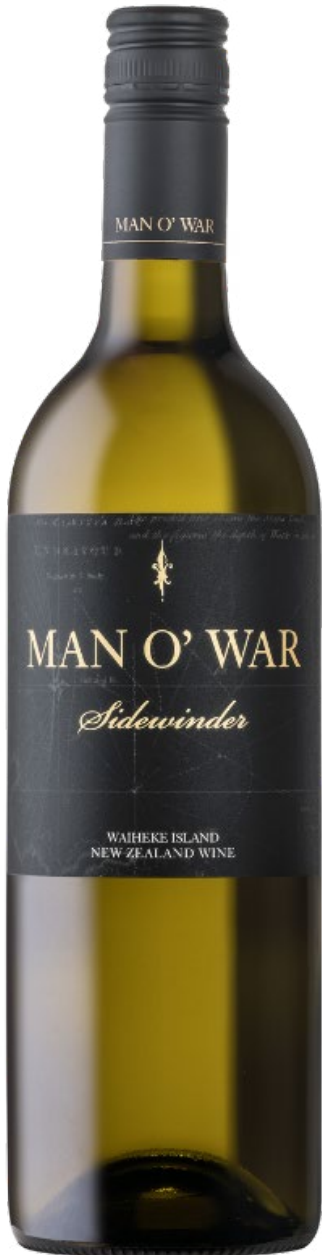


MAN O' WAR



MAN O' WAR SIDEWINDER SAUVIGNON BLANC 2026

Winemaking

Grown on windswept hilltops with the Hauraki Gulf doing all the air-conditioning, our Sauvignon Blanc vineyards are dry-farmed, hand-harvested, and thoroughly spoiled by cooling sea breezes. Small crops. Big flavour. The fruit was whole-bunch pressed straight to tank, gently settled, then racked and fermented cool in stainless. A small portion was barrel-fermented wild on full solids in old French puncheons — just enough to add a whisper of texture and a bit of swagger. The result is Sauvignon Blanc with sea salt in its hair.

Tasting Notes

Sidewinder 2026 is Sauvignon Blanc with a sense of place. The nose bursts out of the glass with lime cordial, passionfruit seed, freshly-cut herbs, and a wave of something distinctly coastal — weathered rock, wet stone, and that unmistakable salt spray lift only Waiheke can deliver. The palate is linear and laser-focused: zesty citrus, crunchy green apple, and a hum of tropical fruit, all riding on a vibrant streak of natural acidity. A whisper of barrel to give it just enough curves to keep things interesting, before the finish arrives — dry, saline, and mouth-wateringly moreish. Pour it cold. Drink it often. Preferably outside.

Product Details

Harvest Date: 25/02/2026 – 04/03/2026

T.A: 3.28 pH: 0.37 R.S: 8.3 ALC: 12.6%

Barrel: 10% Old French Puncheon

Region: Waiheke Island

Vineyard: Sidewinders, North Basin, Root Rake North, South 3



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