

MAN O' WAR

MAN O' WAR EXILED PINOT GRIS 2026

Winemaking

A warm spring brought strong, even flowering and set the vines up for healthy crops, while a generally settled summer supported steady fruit development. Rain over the Christmas break interrupted the run of fine weather, but conditions quickly returned to warm and largely calm for harvest, allowing a prolonged ripening window. The outcome was clean, fresh flavour profiles, balanced acidity and wines of refined elegance and finesse.

The Pinot Gris parcels ripened slowly, giving us fruit across the full spectrum — from green citrus and pear through to white peach, mandarin and a hint of fresh ginger. Fruit was hand-picked, given a brief skin contact maceration to lift texture and flavour, then gently pressed and put through a long, slow fermentation. Tanks were tasted individually to judge the balance of sugar, alcohol, acidity and tannin against the flavour ripeness of the fruit. A touch of natural residual sugar remains, with a delicate spritz of carbon dioxide retained from fermentation.

Tasting Notes

Our winemaking seeks to express the vineyard's natural environment as transparently as the fruit. Exiled conveys a true sense of its maritime site: coastal salinity is apparent in both the aroma and the tannin profile. The fruit shows fresh stone fruit, citrus pear and warm spice, alongside the characteristic ginger note always present in Exiled Pinot gris. On the palate the wine balances fruit, gentle residual sugar and bright green-citrus acidity. The tannins carry a quinine-like bitterness that leads into a lively spritz on the finish — a classic off-dry style.

Beautiful as an aperitif or pair with raw oysters & classic mignonette, grilled scallops with ginger butter or a simple lemon-herb fish.

Product Details

Harvest Date: 10/02/2026 – 01/04/26

Brix @ Harvest: 19 - 23.8

T.A: 8.3 pH: 3.04 R.S: 20g/L ALC: 11.34

Region: Waiheke Island

Vineyards: Paradise, Cliffs, Lone Kauri, Gorse Laneway, Beast

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