



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



CACTUS BAY SEMILLON 2014

HARVEST DATE: 12/3/2014

BRIX @ HARVEST: 24.8

T.A: 10.1 pH: 3.12 R.S: 0 g/L ALC: 14.0%

REGION: Waiheke Island

BARREL: 100% seasoned French oak barrels

WINEMAKING

Cactus Bay Semillon Vineyard, clone UCD 2 was planted in 2004 in the clay loam soils that make up the coastal hilltops surrounding the idyllic Cactus Bay. Pruned to a single arched cane with careful shoot positioning and no leaf removal, the canopy is upright, low and porous. The fruit was picked based on acidity (11.3 g/L TA, pH 3.03) and flavour, hand harvested and whole bunch pressed. The resulting juice was cold settled and racked clear before racking into old French 500 litre puncheons for fermentation. A long slow fermentation progressed for over 12 months before being taken to tank to continue to complete the fermentation for a further 6 months. This ultra-long 18 month fermentation has generated richness and glycerol to the palate and an array of nuances and complexities on the flavour and aroma profiles. Bottled on the 21st December 2015.

TASTING NOTE

Cactus Bay Semillon has a range of interesting and pungent characters from sea salt to green smoke, cut grass and chalk dust, all offset with a rich oxidative edge. The palate is at once rich and textural yet fresh and lively with a tight acidity that will allow the wine to age agreeably.

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