



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



ESTATE SAUVIGNON BLANC 2021

HARVEST DATE: 16/2/2021 – 6/3/2021

BRIX @ HARVEST: 20.7 – 24.0

T.A: 7.3 pH: 3.23 R.S: 2.87 g/L ALC: 13.98%

BARREL: None.

BLEND: Sidewinder, South 3, North Basin, Root Rake.

WINEMAKING

Our 2021 Estate Sauvignon Blanc comes from low yielding vineyards located on the hilltops surrounded by massive basalt boulders, remnants of a long forgotten volcanic eruption. The sites are cool being tempered by elevation and crisp sea breezes and they also have a unique volcanic make up to their soils.

Our Sauvignon Blanc is entirely hand harvested and gently pressed to tank for settling. The clear juice is then racked to another tank and inoculated with selected yeast. A long cool fermentation followed before blending and bottling in early spring.

TASTING NOTE

The 2021 Sauvignon Blanc showcases the characteristics that have made Kiwi Sauvignon Blanc famous the world over. It is clearly fruity and herbaceous and wonderfully fresh with a hint of spice. The palate is richer than most as the fruit was very ripe, so it is a full-bodied version which has enormous drinkability! A very versatile wine that would pair very well with seafood or something with a bit of a salty tang (capers....) but it's also perfectly comfortable if you decide just to drink it on its own, or on your own... you decide.

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