



# MAN O' WAR

WAIHEKE ISLAND  
NEW ZEALAND WINE



## ESTATE VIOGNIER 2021

HARVEST DATE: 04/03/2021

BRIX @ HARVEST: 22.6

BARREL: 75 % old French, 25% old Acacia Puncheon

T.A: 6.8 pH: 3.12 R.S: 3.50 ALC: 13.61%

BLEND: 100% viognier

VINEYARDS: Cactus Bay Viognier

## WINEMAKING

This wine is made from our single vineyard Viognier site nestled on a hillside above Cactus Bay. We hand harvested the fruit and then foot stomped to crush the fruit in the bins before loading it into a chiller for 2 days of skin contact. The wine was then pressed to tank and sat around waiting for a spontaneous fermentation to kick off. As soon as the ferment started, we stirred up all the solids and transferred the cloudy juice to Puncheon for fermentation in old French oak and Acacia wood. Once the fermentation was completed the wine rested on gross lees for 6 or 8 months before racking and preparation for bottling, no malolactic fermentation or lees stirring occurred.

## TASTING NOTE

Pretty funky.

Underneath the groovy funk is some very classical Viognier aromatics of fresh apricot and nuts, green apple and a floral note. The palate is very fresh, it almost has a leanness to the fruit concentration with a drawn-out finish from the fruit tannin, however the weight is fleshed out with the use of oak and time on lees. A very limited 100 case production of a pretty cool wine.

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