



# MAN O' WAR

WAIHEKE ISLAND  
NEW ZEALAND WINE

## *Kulta*

### TYTTI BORDEAUX BLEND 2019

HARVEST DATE: 8/4/2019 – 12/4/2019

BRIX @ HARVEST: 24.2 – 26.1

T.A: 5.4 pH: 3.75 R.S: 0 g/L ALC: 15.32%

BARREL: 60% new French oak, 40% seasoned

BLEND: Cabernet Franc 50%, Merlot 27%, Petit Verdot 13%, Cabernet Sauvignon 10%

VINEYARDS: Benches, Death Valley, Reubans

FINING AGENTS: None

#### WINEMAKING

The fruit for the 2019 Kulta Tytti Bordeaux style blend comes from our most special of sites; Cabernet Franc from Benches, Merlot and Petit Verdot from Death Valley and Cabernet Sauvignon from Reubans Vineyard. The fruit is carefully hand harvested from incredibly steep slopes and further sorted in the winery. The separate parcels are destemmed to vat for a pre ferment soak for 3 or 4 days before a spontaneous fermentation kicks off. Fermentation takes about a week with pump overs twice a day with a total time in vat for 30 days before gentle pressing. The wines are aged on gross lees in 500 litre French Puncheons and undergo a natural Malolactic fermentation in the Spring. After 18 to 20 months in barrel the components are blended in tank and rested before bottling in the Summer.

#### TASTING NOTE

Pronounced “Too-tee” the 2019 Tytti is a blend of Cabernet Franc, Merlot, Petit Verdot and Cabernet Sauvignon. The components are chosen for their fruit purity, texture, structure and concentration. The result is a wine of stature which rises from the glass with pure black fruit characters, hints of lavender and rose oil with a graphite edge. The palate is structured with ripe tannin and a firm grip that will loosen its tension with age.

DUNCAN MCTAVISH – WINEMAKER



[www.manowar.co.nz](http://www.manowar.co.nz)

info@manowar.co.nz, PO Box 1287 Auckland New Zealand

