



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



GRAVESTONE SAUVIGNON BLANC SÉMILLON 2012

BLEND: 70% Sauvignon Blanc and 30% Semillon

HARVEST DATE: 17/3/12 – 21/4/12

BRIX @ HARVEST: 22.3-25.4

BARREL: 30% seasoned 70% tank

T.A 7.1

PH 3.15

R.S 3.5g/L

ALC 13%

VINEYARDS: Sidewinder, Root Rake, Nth Basin, Beast, Lone Kauri, South 3, GLW

CELLAR NOTES

2012 was a cool but excellent vintage resulting in wines of purity and intensity. Sauvignon blanc was hand harvested and given extended skin contact before gentle pressing and fermentation on light juice lees. Semillon was gently pressed and clarified before fermentation in old seasoned barrels. Following fermentation the wines stayed on lees for 3 months in tank and barrel before blending.

TASTING NOTES

Gravestone is a blend of 70% Sauvignon blanc and 30% Semillon, partially fermented in barrel. Intense aromatics of guava, gooseberry, nettles and black currants dominate with undertones of lychee and chalk dust. The palate is fresh and vibrant with high natural acidity balanced by weight, texture and a long persistent finish.

GRAVESTONE

Taking it's name from the fluted basalt boulders that solemnly surround our volcanic hilltop vineyards, Gravestone is bequeathed upon the finest blend of Sauvignon Blanc and Sémillon we are blessed with each vintage.



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