MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE

IRONCLAD 2010

BLEND Cabernet franc 39% Merlot 30% Cabernet sauvignon 18%
Malbec 7% Petit Verdot 6%
HARVEST DATE 22/3 – 22/4/2010
BRIX AT HARVEST 24.5-26.5
BARREL 25% new French oak
T.A 6.2
PH 3.6
ALC 14.5%

CELLAR NOTES
Man O' War has 45 different vineyard sites dedicated to Bordeaux varietals. Each vineyard is meticulously sorted in the vineyard by hand harvesting and double sorted in the winery by both bunch and berry.

Each vineyard is kept separate from vineyard to barrel with the blend carefully selected from the 45 different parcels in the following year. The ferments are carefully managed with twice daily plunging by hand and fermentation carried out by native yeast.

After an average of 30 days in vat the wines are gently pressed direct to barrel and remain on their yeast lees until blending. Malolactic fermentation occurs spontaneously in the spring.
After blending the wines stay in tank for 4 months before a light filtration to bottle.

TASTING NOTES
On the nose the cassis from the Cabernet Sauvignon is quite overt but there is huge complexity underneath of both blue and black fruits, crushed stone, chalk and wild thyme. The palate is very concentrated with a supple texture in the mid palate progressing to a streak of minerality towards the finish contributing freshness to the wine and complementing a huge quantity of fine grained tannins Ironclad 2010 will reward decanting in its youth and will also reward long patient cellaring with a wine of immense complexity, power and longevity.

IRONCLAD
Ironclad is named in honour of the 19th Century warships characterised by the iron armour bolted onto their wooden hulls, much as iron courses through the veins of our warm clay hillside vineyards.

This wine is bottled and protected under screw cap as we believe it is the best closure for quality wine.