



MAN O' WAR

DREADNOUGHT 2009

BLEND 100% Syrah

HARVEST DATE 22nd March - 3rd April 2009

BRIX AT HARVEST 24.5 - 26

BARREL 25% new French, 75% old French

T.A 6.6

PH 3.69

ALC 14.5%

VINEYARDS Madmans, Asylum, Lunatics, Garden Cove, Cactus Bay North 3, Thumb



CELLAR NOTES

All estate fruit is hand harvested and de-stemmed without crushing to retain as many whole berries in the ferment as possible. Wild fermentation followed a four day cold soak with a steady ferment over 10 days peaking at 35 °C, plunging was carried out manually twice daily. After a long soak on skins (total cuvasion 28 days) the separate batches were gently pressed to barrel for a natural malolactic fermentation in the spring. Blending occurred in the winter of 2010 with the wine held in tank for a further 3 months before bottling prior to the new year.

TASTING NOTES

Classical in style the 2009 Dreadnought shows the lifted aromas of speck and peat typical of Man O' War Dreadnought Syrah and showcases the riper fruit spectrum of the variety with overt blue berries and black pepper notes. The palate is elegant with supple fruit, vibrant acidity and a large presence of fine grained tannins emulating the structure of classical Northern Rhone. Stylish, finely balanced and rewarding in its youth we see the 2009 Dreadnought developing gracefully in age as the fine boned structure becomes more apparent and great complexity ensues.

DREADNOUGHT

The first in a line of early 20th century battleships bestowed with the motto "fear god and dreadnought" and embodying a supreme combination of speed and power, Dreadnought denotes our steepest and most breathtaking hillside Syrah vineyards.

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

TROPHY AND GOLD MEDAL ~ BEST NZ SYRAH

International Wine Challenge 2011

Opaque, vinous and meaty on the nose, ripe fruit with violet, floral intensity on the palate. Delightful purity of fruit with juicy flavours, the tannins are fine and quite fresh on the finish.



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