



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



ESTATE PINOT GRIS 2023

HARVEST DATE: 8/2/2023 – 9/3/2023

BRIX @ HARVEST: 17.5 – 19.6

T.A: 8.1 pH: 3.00 R.S: 18.8 g/L ALC: 10.0%

BARREL: None

BLEND: Ponui Island Paradise vineyard – GM clone.

Waiheke Island, Cliffs, Beast and Lone Kauri vineyard.

Made with Vegan friendly products.

WINEMAKING

The vintage of 2023 was a challenging year climatically, very wet, and humid with low sunshine hours and periods of intense rain culminating in flooding in late January and Cyclone Gabrielle in early February. The weather improved for the harvest months, but low sunshine hours has resulted in wines with a light elegant touch, fresh and lively and delicious in their delicacy.

The Estate Pinot Gris is made from fruit sourced from vineyards on both Waiheke and Ponui Islands. All the fruit is hand picked and then macerated into the press to rupture the berry skins and increase the amount of 'pulp' in the juice, the most flavour and aroma compounds are contained within the skins. The juice is then settled before being racked with a range of cloudiness into tank prior to fermentation with cultured or wild yeasts. The wines ferment long and slow and when the correct balance of sugar, acid and tannin is reached for each batch we stop the ferment by chilling the tanks and then adding sulphur. The wines are then blended and bottled in the winter.

TASTING NOTE

The 2023 edition of our Estate Pinot Gris continues to be 'off dry' in style with natural residual sugar balanced with acidity and fruit tannin. The wine displays fresh pear, citrus and white pepper aromas with floral hints of jasmine and gardenia. The palate is lively with a zest of lime and a crunch of Braeburn apple with the wine finishing long delicate and fresh.

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