



# MAN O' WAR

WAIHEKE ISLAND  
NEW ZEALAND WINE



## EXILED PINOT GRIS 2014

**BLEND** 100% Pinot Gris  
**HARVEST DATE** 27/03/14 – 09/04/14  
**BRIX @ HARVEST** 25.6-27.3  
**BARREL** 18% Seasoned French Oak  
**T.A** 8.1 **PH** 3.14 **R.S** 51.8 g/L **ALC** 12.5%  
**REGION** Ponui Island

### CELLAR NOTES

2014 was an excellent vintage. In typical fashion the bulk of our Ponui Island Pinot gris was hung on the vine for a very long time resulting in perfectly ripe fruit. Selected noble botrytis gave us a component with high acidity but also rich flavour. Some late harvest 'vendage tardive' fruit with attractive raisin elements were fermented separately in barrel. All the fruit was given extended skin contact and was macerated going into the press to further increase the flavour intensity and tannin extraction.

As the desired balance of sugar acid and natural fruit tannin was achieved; each parcel was chilled to below zero degrees to halt fermentation. The wines then stayed chilled right up to bottling to retain as much carbon dioxide from the fermentation as possible resulting in a natural spritz in the wine.

### TASTING NOTE

The 2014 Exiled is intensely concentrated showing abundant ripe citrus characters with an appealing apricot note on the mid palate in keeping with our Alsatian style. The wine finishes with richness from the late harvest influence which combines with a pink grapefruit pith-like grip to give a rich but drying finish. Insanely good we think the 2014 is our most complex and decadent Exiled we have made. Enjoy!

### EXILED

Named in tribute to Napoleon's final place of exile where he was banished after his defeat at Waterloo. Exiled is awarded to our most prized Pinot Gris, made exclusively from the St Helena clone grown on our Ponui Island vineyards.



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