



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



ESTATE CHARDONNAY 2020

HARVEST DATE: 7/3/2020 – 23/3/2020

BRIX @ HARVEST: 22.5 – 24.5

T.A: 7.8 pH: 3.17 R.S: Dry ALC: 14.5%

BARREL: 10% New French Oak Puncheons, 90% Seasoned.

VINEYARDS: Puriri, Nikau, Little Beast, Lone Kauri, Root Rake

WINEMAKING

Vintage 2020 was hot and dry with very low yields throughout our Chardonnay vineyards.

To give the wine a balance of finesse to a potentially high concentration year we carried out an early pick from our elevated hilltop vineyards which gives a fresh crisp edge to the wine. With our more sheltered sites we picked a little later and riper to provide richness and ripe flavours into the tropical spectrum.

With our Chardonnay we give a maceration of the whole bunches before pressing which increases the amount of grape solids in the juice to give greater intensity of varietal character and structure. Once fermentation is finished we add small amounts of sulphur at each topping to preserve the freshness and fruitfulness of the wine. We do not stir the lees or allow the wine to go through malolactic fermentation.

TASTING NOTE

Man O' War Chardonnay exhibits intense ripe stone fruit characters with subtle hints passionfruit seed and a nutty lees influence.

www.manowar.co.nz

info@manowar.co.nz, PO Box 1287 Auckland New Zealand

