



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



ESTATE VIOGNIER 2022

HARVEST DATE: 07/03/2021

BRX @ HARVEST: 25.9

BARREL: 100 % old French Puncheon

T.A: 5.0 pH: 3.72 R.S: 1 g/L ALC: 14.9%

BLEND: 100% viognier

VINEYARDS: Cactus Bay Viognier

WINEMAKING

This wine is made from our single vineyard Viognier site nestled on a hillside above Cactus Bay. The 2022 Vintage was very hot and dry so the fruit for the Estate Viognier was ripe and concentrated. As with previous years we foot stomped the fruit, soaking on skins for two days prior to pressing. After pressing the juice underwent a 'wild' fermentation in old French 500 litre puncheons where it remained on lees until bottling in early summer.

TASTING NOTE

Heady aromas of very ripe stone fruit with a delicious dessert character perhaps peach melba or a crème brulee with a leaf of fresh mint. This translates directly onto the palate with characters of custard tart and stewed stone fruit with also a sweet, charred timber character which lingers pleasantly.

The 2022 Estate Viognier is a decadent wine that could be served well chilled as an aperitif or as a nice accompaniment to a Tahitian ceviche or equally served with a range of cheeses to round out an evening, a distinctive Man O' War wine.

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