



MAN O' WAR VALHALLA CHARDONNAY 2023

Winemaking

The 2023 Valhalla Chardonnay is a wine forged by a challenging vintage. A layered, expressive response to a growing season marked by excessive rain, a ferocious cyclone and resulting disease pressure compressing ripening windows and demanding swift decisions and precise vineyard work.

Select parcels destined for Valhalla were hand-picked from coastal and mid-slope blocks with naturally lower yields and a strong acid structure. They were then crushed to press then tank before being transferred to French oak puncheons where the juice was allowed to ferment naturally with indigenous yeasts.

We aim for no malolactic fermentation however, to bring harmony and texture to the naturally high-acid fruit, full malolactic fermentation was encouraged across a selection of puncheons

Tasting Notes

While shaped by a more compressed and challenging harvest, the 2023 Valhalla is no less compelling. On the nose, it opens with ripe citrus peel, roasted hazelnut, and toasted sourdough, interwoven with hints of grilled peach, sea spray, and subtle struck flint.

The palate is round and savoury, with ripe stone fruit, baked apple, and lemon curd unfolding over a creamy, well-structured base. The use of malolactic fermentation has softened the acidity, bringing a warmth and harmony to a wine that could otherwise have leaned austere. The oak integration is balanced, adding spice and dimension without overpowering the wine.

The 2023 Valhalla is a wine shaped by the season and guided by experience, the result, a Chardonnay of presence, persistence, and poise.

Product Details

Harvest Date: 09/02/2023 – 13/03/2023

Brix @ Harvest: 21.5 – 23.2

T.A: 7.4 pH: 3.39 R.S: Dry ALC: 13.7%

Region: Waiheke Island

Barrel: 25% New French Oak Puncheons, 75% Seasoned

Vineyards: Nikau, Little Beast, Lone Kauri, Root Rake, Gorse Laneway, Noises