MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE

GRAVESTONE
SAUVIGNON BLANC SÉMILLON 2010

BLEND 70% Sauvignon Blanc 30% Sémillon
HARVEST DATE 09/03/2010 - 23/03/2010
BRIX @ HARVEST 22.5 - 26 (Sémillon)
BARREL 25% Old Oak (Sémillon)
T.A 9.5
pH 3.06
RS 5 g/L
ALC 14%
REGION Waiheke Island

VINEYARD & CELLAR NOTES

As always the fruit was hand harvested and in 2010 in excellent condition. We harvest the Sauvignon blanc based on the acidity and generally find very exotic fruit characters. Sémillon we get as ripe as possible looking for very ripe and golden bunches. The Sémillon was fermented in old oak as clear juice and cultured yeast and the Sauvignon in tank as cloudy juice and wild yeast.

TASTING NOTES

Classic Sémillon characters of chalk dust and fresh herbs with complex fennel bulb characters from the wild Sauvignon. The palate is focused and structured with tense acidity and ripe fruit tannins giving persistence and clarity.

GRAVESTONE

Taking it's name from the fluted basalt boulders that solemnly surround our volcanic hilltop vineyards, Gravestone is bequeathed upon the finest blend of Sauvignon Blanc and Sémillon we are blessed with each vintage.

RELEASE DATE: 1st February 2011

This wine is bottled and protected under screw cap as we believe it is the best closure for quality wine.

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