

MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE

MAN O' WAR CHARDONNAY 2010

HARVEST DATE 26/2-19/3/2010

BRIX @ HARVEST 24.2 – 25.5

BARREL 30% seasoned 70% tank

T.A 6.4

PH 3.26

R.S 2 g/L

ALC 14.5%

VINEYARDS Lone Kauri, Nikau, Little beast, Noises, Crossings



CELLAR NOTES

2010 vintage was superb for Waiheke with excellent mid summer heat, little or no rain and relatively cool nights throughout the growing season. The vineyards that make up the 2010 Man O' War Chardonnay are those which are predominantly high on the hill tops with a high quantity of volcanic deposits making up the top soils. These vineyards produce wines which are fresh and full of minerality so 70% of the wine was fermented in tank to preserve that character whilst the remaining portion was fermented in old oak barrels to provide extra weight and texture. Chardonnay is hand harvested and whole bunch pressed before the un-racked, cloudy juice undergoes a wild fermentation. The wines are then left to evolve over the winter without disturbance of the lees. The wines are sulphured in the Spring to prevent Malolactic fermentation from taking place and bottled prior to the following harvest.

TASTING NOTES

The 2010 Man O' War Chardonnay has subtle layers of fresh stone fruit and delicate floral and mineral notes. The palate is softly textured with understated power balanced with a fresh acid focus. The wine finishes with great length and characters of just ripe, fresh stone fruit; crunchy, fresh and vibrant.

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



Telephone +64 9 303 9676

www.manowarvineyards.co.nz info@manowarvineyards.co.nz

PO Box 1287 Auckland New Zealand