

WAIHEKE ISLAND NEW ZEALAND WINE



MAN O' WAR ESTATE PINOT GRIS 2018

HARVEST DATE 3/3/17 – 10/4/17 BRIX @ HARVEST 19.9 – 20.3 T.A 7.5 pH 3.19 R.S 21.4 ALC 10.5% BARREL none.

BLEND Ponui Island Paradise vineyard – GM clone. Waiheke Island, Cliffs, Beast and Lone Kauri vineyard.

CELLAR NOTES

Man O' War Estate Pinot Gris is grown on a number of vineyards on both Ponui Island and Waiheke Island, all elevated hillside sides which are exposed to the cooling breezes coming off the Pacific ocean. The Pinot Gris is all hand harvested and is must pumped to the press for a long slow press cycle into tank and fined for clarity. The juice is

for a long slow press cycle into tank and fined for clarity. The juice is then racked clear and fermented cool with selected Riesling yeasts until the right balance of sugar, acid and tannin is tasted and at that point the fermentation is stopped by chilling to below zero. The wine is then held in the cellar at cold temperature to retain as much natural carbon dioxide left over from the fermentation as possible to provide a light spritz in the wine.

TASTING NOTE

The 2018 Estate Pinot Gris is a delicious wine being relatively light in alcohol with aromas of tropical fruit and citrus and intense pear and spice characters on the palate. The palate is fresh and linear with the residual sugar balanced by the crisp acidity perfect for summer drinking or as an aperitif.



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