

WAIHEKE ISLAND NEW ZEALAND WINE



MAN O' WAR ESTATE SAUVIGNON BLANC 2018

HARVEST DATE 18/3/18 – 22/3/18
BRIX @ HARVEST 21.1
T.A 8.55 pH 3.20 R.S 2 g/L ALC 12%
BARREL 12% old French puncheons.
BLEND Sidewinder, South 3.

CELLAR NOTES

Our 2018 Estate Sauvignon blanc comes from low yielding vineyards located on the hilltops surrounded by massive basalt boulders, remnants of a long forgotten volcanic eruption... The sites are cool being tempered by elevation and cooling sea breezes and also unsurprisingly have a unique volcanic make up to their soils.

As with all our fruit the Sauvignon blanc is hand harvested before being gently whole bunched pressed for settling into stainless steel tanks. A small portion was taken to barrel for fermentation with juice solids remaining with the remainder fermented clean and cool in tank.

TASTING NOTE

The 2018 Sauvignon blanc is a stylish and restrained vintage with herbaceous aromas intertwined with fresh mint, lemon grass and sea spray. The palate is focused and light with a nice hint of texture from the barrel to balance the fresh acidity and vibrancy of fruit that the variety is known for. Typical of Waiheke Sauvignon blanc, our 2018 Estate Savvy is perfect with a year or two of age allowing the wine to mellow and showcase the wines structure and longevity.

