



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



MAN O' WAR ESTATE CHARDONNAY 2018

HARVEST DATE 7/3/18 – 23/3/18

BRIX @ HARVEST 23.5 – 24.5

T.A 7.9 **pH** 3.19 **R.S** Dry **ALC** 13.5%

BARREL 18% New French oak Puncheons, 82% Seasoned.

VINEYARDS Puriri, Nikau, Little Beast, Lone Kauri, Root Rake.

REGION Waiheke Island.

CELLAR NOTES

Vintage 2018 began with a settled and dry Spring resulting in great flowering and a corresponding excellent fruit set. We then enjoyed a relatively hot summer although there were intense periods of rainfall thanks to ex Tropical Cyclone Fehi and Gita which put the pressure on during harvest time.

Temperatures remained warm into the harvest months increasing humidity however with careful attention to detail in the vineyard we were rewarded with excellent fruit.

To minimise the risk of disease pressure we carried out an early pick of our Chardonnay from our elevated hilltop vineyards which gives a fresh crisp edge to the wine and from our richer clay based sites we picked a little later and riper to provide wonderful flesh and richness and ripe flavours into the tropical spectrum.

Drawing from our experience in making Chardonnay we have found that maceration of the whole bunches before pressing increases the amount of grape solids in the juice all of which we retain in the juice for fermentation in barrel with wild yeasts. When fermentation is finished we add small amounts of sulphur at each topping to preserve the freshness and fruitfulness of the wine. We do not stir the lees or allow the wine to go through malolactic fermentation.

TASTING NOTE

Man O' War Chardonnay exhibits intense ripe stone fruit characters with subtle hints of toasty French oak and a lovely nutty lees influence.

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