

WAIHEKE ISLAND NEW ZEALAND WINE



MAN O' WAR SYRAH 2017

HARVEST DATE 12/3/17 – 6/4/18

BRIX @ HARVEST 22.2 – 24.5

T.A 5.3 pH 3.69 ALC 13.0%

BARREL 15% one year seasoned French oak, 85% old French oak.

VINEYARDS Lunatics, North 3, Big North, Madmans, Niko face, Goats.

HARVEST NOTE

Vintage 2017 began with a settled and dry Spring resulting in great flowering and a corresponding excellent fruit set. Dry drought like conditions continued into January providing terrific fruit flavours and tannins before a number of intense periods of rainfall, culminating in the arrival of Cyclone Debbie wreaked havoc with the vintage. Similar to 2016 careful attention to detail in the vineyard paid off in what was another challenging vintage!

The 2017 Man O' War Estate Syrah is the first release of this wine since 2008!

Vineyards for this wine were selected for their ability to ripen expressive flavours and fine tannins at slightly earlier picking and, in general these vineyards are the cooler sites around cactus Bay.

Handpicked and meticulously sorted, the fruit was destemmed into vat and allowed to soak at ambient temperature for a few days until the native cellar yeast kicked off fermentation. A small percentage of the vats did have some whole bunches in the fermentation at 15% and there is also a small amount of Viognier which was co-fermented (also as whole cluster) with Syrah berries.

Each vat was pumped over twice daily and sat on skins for 35 days before gentle pressing and delivery to barrel. Allowed to go through wild malolactic fermentation and aged on gross lees for 18 before blending and bottling.

TASTING NOTE

Man O' War Syrah exhibits fragrant floral and spice characters along with blue and red berry fruits. The palate is vibrant with silky tannins and a lingering finish.



info@manowar.co.nz, PO Box 1287 Auckland New Zealand Instagram: #manowarwine Telephone +64 9 950-3285

