



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE

GRAVESTONE 2018

HARVEST DATE 13/3/18 – 21/3/18

BRIX @ HARVEST 20.3 – 24.8

T.A 7.1 **pH** 3.20 **R.S** 4 g/L **ALC** 13.2%

BARREL 90% old French oak, 10% new Acacia.

BLEND 75% Sauvignon blanc, 25% Semillon.

VINEYARDS Sidewinder, Root rake, North Basin,
South 3, South 3 Semillon.

CELLAR NOTE

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 but overall and with careful attention to detail in the vineyard we were rewarded with excellent fruit with fresh early picked Sauvignon blanc giving a fresh racy edge to the wine and ultra ripe Semillon provided masses of tropical fruit characters.

Our Sauvignon blanc was hand harvested off a number of hilltop blocks and given extended skin contact before pressing and fermentation on juice lees in barrel. The Semillon was gently pressed and clarified before fermentation in old seasoned barrels. Following fermentation the wines stayed on lees for 6 months in tank and barrel before blending.

TASTING NOTE

Gravestone 2018 is a blend of 75% Sauvignon blanc and 25% Semillon, fully fermented in barrel.

The wine exhibits some flinty sulphide notes over aromatics of green pepper, gooseberry and nettles with additional tones of passion fruit and lychee. The palate is fresh and vibrant with vibrant acidity balanced by weight and texture from the barrel fermentation and a long persistent gin and tonic like finish. Designed as a wine best served with food such as rich shellfish dishes or spicy Asian cuisine.



www.manowar.co.nz

info@manowar.co.nz, PO Box 1287 Auckland New Zealand

Instagram: #manowarwine Telephone +64 9 950-3285

