



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



ESTATE SUAVIGNON BLANC 2020

HARVEST DATE: 24/2/2020 – 10/3/2020

BRUX @ HARVEST: 21.9 – 22.4

T.A: 7.55 pH: 3.10 R.S: 2.0 g/L ALC: 12.8%

BARREL: None.

BLEND: Sidewinder, South 3, North Basin.

WINEMAKING

Our 2020 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 crisp sea breezes and they also have a unique volcanic make up to their soils.

Our Sauvignon blanc is entirely hand harvested and gently pressed to tank for settling. The clear juice is then racked to another tank and inoculated with selected yeast. A long cool fermentation followed before blending and bottling in early spring.

TASTING NOTE

The 2020 Sauvignon blanc is beautifully aromatic with tropical fruits married up to clean fresh herbaceous scents of cut grass and gooseberry. Coming from a warm dry vintage our Sauvignon is generous on the palate with racy acidity and a clean dry finish. Perfect with seafood or as a tasty reward for finishing your chores...

www.manowar.co.nz

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

