



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



IRONCLAD 2018

HARVEST DATE: 30/03/2018 – 16/4/2018

BRIX @ HARVEST: 24.5 – 27.1

T.A: 5.6 pH: 3.72 R.S: Dry g/L ALC: 14.12%

REGION: Waiheke Island/Ponui Island

BLEND: Cabernet franc 36%, Merlot 34%, Petit Verdot 17%,
Cabernet Sauvignon 11%, Malbec 2%

WINEMAKING

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.

Components for the Ironclad come from an array of steep hillside vineyards each planted in one of the five traditional varieties of Bordeaux. After careful hand harvesting the fruit is delivered to the winery and then put across a sorting table before being 100% de-stemmed and delivered to open vats for fermentation.

All of our red ferments undergo fermentation with wild yeasts with pump overs being carried out twice daily. Following an extended time on skins (average 35 days in vat) the wines are gently pressed and taken straight to barrel for natural malolactic fermentation in the spring.

The wines are racked once to a blend after 18 months before further maturing in tank for 3 months prior to bottling.

TASTING NOTE

The Ironclad 2018 is predominantly Cabernet Franc and Merlot supported by Petit Verdot and Cabernet Sauvignon. The nose is a mixture of red and black fruit with pencil lead and sous-bois and a hint of incense. The palate is medium bodied with a ferrous grip that knots together with some excellent acidity. The flavours are more of the black fruit with some attractive herbal notes highlighting the Cabernet Franc.

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