



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



ESTATE PINOT GRIS 2021

HARVEST DATE: 22/2/2021 – 23/3/2021

BRIX @ HARVEST: 21.4 – 26.1

T.A: 8.9 pH: 2.99 R.S: 23.0 g/L ALC: 12.74%

BLEND: Ponui Island Paradise vineyard – GM clone.

Waiheke Island, Cliffs, Beast and Lone Kauri vineyard.

WINEMAKING

Man O' War Estate Pinot Gris is grown on a number of vineyards on both Ponui Island and Waiheke Island, all elevated hillside sides which are exposed to the cooling breezes coming off the Pacific ocean.

The Pinot Gris is all hand harvested and is must pumped to the press for a long slow press cycle into tank and fined for clarity. The juice is then racked clear and fermented cool with selected Riesling yeasts until the right balance of sugar, acid and tannin is tasted and at that point the fermentation is stopped by chilling to below zero. The wine is then held in the cellar at cold temperature to retain as much natural carbon dioxide left over from the fermentation as possible to provide a light spritz in the wine.

TASTING NOTE

2021 was another ripper of a vintage, a nice settled Spring followed by a hot dry Summer which carried on into the harvest months. Vintage was early kicking off in February with exceptionally clean fruit with no botrytis, so the flavours are clean and pure. The 2021 estate Pinot Gris has a concentrated citrus edge to it, almost blood orange in its intensity with plenty of green apple crispness and a clean finish. The wine is bottled with a decent amount of natural carbon dioxide left over from the fermentation, so it has a noticeable spritz character which gives it an extra edge of refreshment. A stunning wine, Pinot Gris at its absolute best!

www.manowar.co.nz

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

