



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



VALHALLA CHARDONNAY 2019

HARVEST DATE 2/03/2019 -25/3/2019

BRIX @ HARVEST 22.5 - 24.9

T.A 7.7 pH 3.19 R.S 0 g/L ALC 14.36%

BARREL 36% New French oak Puncheons 64% seasoned

VINEYARDS Gorse Laneway, Root rake, Bitch, Nikau, South 2, Noises

WINEMAKING

2019 was an exceptional vintage with a perfect fruit set in the Spring followed by a hot settled summer and practically no rain during the harvest months. All our Chardonnay parcels are hand harvested and macerated before pressing. The pressed juice is left un-fined in tank to begin spontaneous fermentation with wild yeasts. The fermenting juice is then fed and transferred to 500 litre French oak puncheons for fermentation that is hot and fast. The wines are then left on gross lees until blending, small doses of sulphur dioxide are added at topping to help prevent the onset of malolactic fermentation, no lees stirring is carried out. Blending takes place in the New Year and bottling is carried out prior to the following vintage, approximately 11 months in oak.

TASTING NOTE

The 2019 Valhalla has a wealth of ripe aromas; nectarine and grapefruit with complex layers of baking bread, cashew and flinty reductive elements. Rich and fulsome on the palate, with a spine of acidity harmoniously interwoven with richness and a ripe citrus finish.

The Valhalla 2019 is beautifully composed and magnificently styled, an iconic Chardonnay for the ages.

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