

Tulia

TULIA BLANC DE BLANC 2017

HARVEST DATE: 16/3/17

BRIX @ HARVEST: 21.5

T.A: 12.1 pH: 3.01 R.S: 0 g/L ALC: 10.47%

BARREL: 100% old French barrels

BLEND: 100% Chardonnay

WINEMAKING

Fruit for the Tulia was hand harvested from some of our oldest Chardonnay vines and was pressed direct to old French oak puncheons for a wild fermentation. The wine underwent a very long slow fermentation throughout the winter and once complete it was kept cool to prevent the malolactic fermentation from occurring. After over wintering in oak the wine was then racked to tank in early summer and then filtered before bottling in late February 2018 for the second fermentation, it was then disgorged in July of 2020 with no sugar added to the dosage.

TASTING NOTE

2017 Vintage Tulia carries an intensity of aroma lifted out of the glass by a heady bead, savoury and toasty along with ripe stone fruit and citrus characters support a delicious backbone of natural acidity and fruit tannin. No sugar was added at dosage so Tulia 2017 is extra brut in style with richness from the barrel fermentation and savouriness from the wild full solid fermentation. Kiwi Bolly baby.



DUNCAN MCTAVISH
WINEMAKER



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE