



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



GRAVESTONE SAUVIGNON BLANC 2007

HARVEST DATE 22/3/07-24/07

BRIX @ HARVEST 23.0-24.5

BARREL 85%

T.A 7.5

PH 3.30

R.S >2g/l

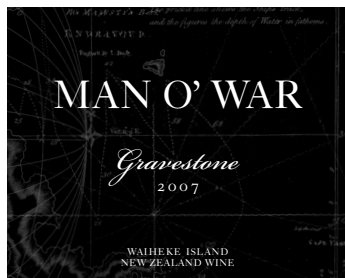
ALC 14%

CELLAR NOTES

Gravestone comprises of grapes that were carefully selected from our cool coastal vineyards. These small parcels were gently whole bunch pressed and cold settled before being transferred to new and old French barrels for fermentation. Fermentation occurred over 14 days with aromatic yeast strains that were selected to enhance the varietal character. The wine was then aged in barrel for a further 10 months with occasional lees stirring to enhance mouth feel and to add complexity.

TASTING NOTE

Lifted lime and grapefruit aromas unfold to show hints of toasty oak. The palate shows ripe melon flavours with rich complexity and texture that is backed by a vibrant clean acidity and lingering finish. The ripe flavours and fresh acidity of this wine make it ideal for fresh smoked snapper and green salad.



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