



# MAN O' WAR

WAIHEKE ISLAND  
NEW ZEALAND WINE

## VALHALLA CHARDONNAY 2007

**HARVEST DATE** 23/3/07 – 24/3/07

**BRIX @ HARVEST** 24.5- 25.0

**BARREL** 100%

**T.A** 8.2

**PH** 3.27

**R.S** < 2g/L

**ALC** 14.5%



### CELLAR NOTES

Carefully selected parcels of Chardonnay grapes from our clay rich sites are identified for Valhalla. The fruit was hand harvested and whole bunch pressed to allow for gentle juice extraction. The juice was then cold settled before being transferred to new and old French oak barrels for fermentation with cultured yeast. After fermentation the wine was lees stirred weekly and matured in oak for 10 months.

### TASTING NOTES

Lemon, lime and melon aromas unfold to reveal subtle cedar and creamy notes. A cocktail of rich tropical fruits are tamed by clean fresh acidity finishing with marmalade of limes and grapefruit. Valhalla Chardonnay exhibits focussed austerity that belies its charming and youthful nature, a serious wine with poise and feminine grace.

**90 POINTS ~ Robert Parker, reviewed by Neal Martin Wine Advocate April 2008**

“The 2007 Valhalla Chardonnay is better with more intensity on the nose, embellished with a little greengage, the palate quite extroverted and brash with honeyed overtones and a hint of petrol towards the finish. Drink over 2-3 years.”



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