



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



VALHALLA CHARDONNAY 2009

HARVEST DATE 27/03/2009 - 06/04/2009

BRIX @ HARVEST 24.5 - 25.5

BARREL 100% Oak, 40% new French

T.A 8.71

pH 3.34

RS <2 g/l

ALC 14.5%

VINEYARD & CELLAR NOTES

Multiple passes through the vineyards were made to avoid any botrytis. Hand harvesting resulted in selections of fruit in very good condition with golden bunches showing ripe flavours and good acidity. Whole bunch pressed straight to a mix of 225 and 500 litre French oak barrels. A spontaneous fermentation was carried out by wild yeasts followed by elege on lees for the winter. At the onset of Spring the wines had an addition of sulphur to halt the onset of Malolactic fermentation. Blended and bottled in the new year.

TASTING NOTES

The 2009 Valhalla Chardonnay shows complex savoury aromas supported by quality oak and typical fruit characters found at the ripe end of the Chardonnay flavour spectrum; grapefruit and marmalade characters with hints of apricot characters derived from a small amount of noble berries in the bunches. The palate has good weight balanced with vibrant acidity and quinine like freshness on the finish. A savoury complex wine that will reward time in the glass to open up or similarly time in the cellar to become perfectly integrated.

VALHALLA

The shining and golden hall in Norse mythology where the souls of fallen Viking warriors chosen by Odin feasted with the gods, the name Valhalla is conferred upon our finest barrels of chardonnay selected by our winemaker each year.

This wine is bottled and protected under screw cap as we believe it is the best closure for quality wine.



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