

MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE

MAN O' WAR CHARDONNAY 2007

HARVEST DATE 23/3 – 3/4/07

BRIX @ HARVEST 24.5 – 25.5

BARREL 10%, 90% tank

T.A 8.05

PH 3.32

R.S < 2g/L

ALC 14.5%



CELLAR NOTES

Hand harvested in perfectly ripe condition from select hilltop vineyards allowed for gentle whole bunch pressing of the fruit. Fermented in stainless steel to accentuate the clean crisp minerality of the vineyard this wine is a true reflection of site. This wine was matured on yeast lees for 9 months with periodic lees stirring but without the secondary malolactic fermentation.

TASTING NOTES

Clean lemon and lime aromatics with a hint of lees complexity lead into a ripe succulent mid palate finishing with fresh crisp acidity and vibrant minerality. Beautifully poised with richness, ripe fruit and a focussed finish this estate grown Chardonnay is a perfect as an aperitif or as a companion to local Waiheke seafood.

SILVER MEDAL

New Zealand International Wine Show 2008

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



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