

MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE

MAN O' WAR SAUVIGNON BLANC 2008

HARVEST DATE 21/03-1/04/08

BRIX AT HARVEST 22.5 – 23.5

BARREL 10%

T.A 8.8

PH 3.05

R.S 3.5g/L

ALC 13.5%



VINEYARD NOTES

This Sauvignon blanc grown on the coastal vineyards of Eastern Waiheke Island shows intense lime and passionfruit aromas typical of cool climate Sauvignon blanc.

CELLAR NOTES

Hand harvested grapes were carefully selected for optimal ripeness in the vineyard. Whole bunch pressing ensured delicate juice extraction before fermentation in stainless steel tanks. Aromatic yeast strains were selected and fermentation occurred slowly over two weeks at cool temperatures. A small portion was fermented in old French barrels to give added complexity to the final blend.

TASTING NOTES

The palate shows a rich concentration of flavours with a well balanced vibrant acidity and fresh finish. This wine can be enjoyed with fresh fish and summer salads or as an apéritif.

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



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