

Kulla

TYTTI BORDEAUX BLEND 2018

HARVEST DATE: 4/4/2018
BRIX @ HARVEST: 25-27
T.A: 6.4 pH: 3.71 R.S: 0 g/L ALC: 14.25%
BARREL: 20 Months,
75% new French oak, 25% seasoned.
BLEND: Cabernet Franc 46%, Merlot 40%,
Petit Verdot 14%
VINEYARDS: Benches, Rocket, Death Valley

WINEMAKING

The fruit for the 2018 Tytti Bordeaux style blend comes from an area on the Estate that is known as Death Valley. A number of incredibly steep, dry farmed hillside vineyards of Cabernet franc, Merlot and Petit Verdot run down small blocks snaking through the valley each exposed to maximise the sun and sheltered from the wind. Hand harvested and carefully graded in the winery, the fruit is completely destemmed into vat and left for ambient temperature pre ferment soak with minimal irrigation pumpovers to keep the must fresh. The wild yeasts initiate the fermentation around the third day and a hot and vigorous fermentation is carefully managed and left in vat for 30 to 40 days. The wines are gently pressed off to barrel where they stay for on gross lees for 20 months with one racking to blend.

TASTING NOTE

Pronounced “too-tee” the 2018 Tytti blend of Cabernet Franc, Merlot, Petit Verdot is a wine of classic styling reminiscent of the wines of Pomerol. Lifted red berry fruit aromas leap out but are married to darker more brooding notes of black plum, olive, cedar spice and an earthy scent. The initial palate is soft and harmonious but underpinning the whole expression is a fresh, stony minerality contributing the most incredible elegance and sublime harmony with an extraordinary potential to age.



A handwritten signature in black ink, appearing to read 'Duncan McTavish'.

DUNCAN MCTAVISH
WINEMAKER



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE