



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



ESTATE CHARDONNAY 2019

HARVEST DATE: 2/3/2019 – 25/3/2019

BRIX @ HARVEST: 22.5 – 24.5

T.A: 7.0 pH: 3.23 R.S: Dry ALC: 13.4%

BARREL: 20% New French Oak Puncheons, 80% Seasoned.

VINEYARDS: Little Beast, Lone Kauri, South 2, Nikau, Puriri,
Crossings

WINEMAKING

2019 was an exceptional vintage with a perfect fruit set in the Spring followed by a hot settled summer and practically no rain during the harvest months.

All our Chardonnay parcels are hand harvested and macerated before pressing. The pressed juice is left un-fined in tank to begin spontaneous fermentation with wild yeasts. The fermenting juice is then fed and transferred to 500 litre French oak puncheons for fermentation that is hot and fast. The wines are then left on gross lees until blending, small doses of sulphur dioxide are added at topping to help prevent the onset of malolactic fermentation, no lees stirring is carried out.

The estate Chardonnay typically comes from our earlier harvested vineyards that are located on our volcanic influenced soils, cooler and exposed to the sea breezes these vineyards have a exceptional mix of mineral finesse and power.

TASTING NOTE

The 2019 Estate Chardonnay has an abundance of aromas from meyer lemon, green apple, and quince to yellow plum and nectarine. There are subtle notes of brioche and toasted almond. The palate is rich yet incredibly focussed with a length of acidity running through the entire palate structure, slicing through the weight and concentration and complementing the natural fruit tannin. This is an epic wine.

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