



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



SYRAH 2022

HARVEST DATE: 11/3/22 – 23/3/22

BRIX @ HARVEST: 23.5 – 24.0

T.A: 5.2 pH: 3.63 ALC: 13.74%

BARREL: Old French oak.

VINEYARDS: 20 Tonner, Mad Mans, Mouses, Big North

BLEND: 94% Syrah, 6% Viognier

WINEMAKING

In 2022 we decided to evolve our Estate Syrah into a wine that is youthful, fresh, delicious, and yet still serious and age worthy. Various ferments were pre-determined for the blend including some co-ferments of Syrah with whole cluster Viognier. All the ferments were wild and had an extended time in vat before being pressed off together to a single tank. The wine was pumped to barrel spending 69 days settling before racking clear back to tank for Malolactic Fermentation. After 150 days in tank the wine was bottled young and fresh.

TASTING NOTE

Classic Syrah characters of blueberry, boysenberry and cracked black pepper, some earthy smoky notes, and a hint of apricot from the Viognier. The palate is fresh and juicy with lashings of flavour with a real brightness of acid and an energetic tannin finish. Young wine for young people, or the young at heart.

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