



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



GRAVESTONE 2019

HARVEST DATE: 12/3/19 – 25/3/19

BRIX @ HARVEST: 21.1 – 23.8

T.A: 7.7 pH: 3.10 R.S: 4.00 g/L ALC: 13.86%

BARREL: 90% old French oak, 10% new Acacia.

VINEYARDS: Root Rake SB, Nth Basin SB, South 3 SB,
Sidewinder SB and South 3 Semillon.

BLEND: Sauvignon Blanc 78%, Semillon 22%

WINEMAKING

Our Sauvignon blanc and Semillon vineyards are all dry farmed and low yielding and are hand harvested off a number of volcanic influenced hilltop sites. The Sauvignon blanc is macerated and pressed to tank before the cloudy juice starts a spontaneous fermentation and is transferred to French Oak Puncheons, including the use small portion of Acacia wood, to ferment. The Semillon is gently pressed and clarified in tank before fermentation with a cultured yeast in old Puncheons, following fermentation the wines stayed on gross lees in Puncheon for 6 months before being blended to tank for bottling. Gravestone 2019 is a blend of 78% Sauvignon blanc and 22% Semillon.

TASTING NOTE

2019 Gravestone has a subtleness to it, slowly revealing a discreet nose of lemon blossom, white peach, elderflower and oyster shell, a medium bodied wine of texture with tingling acidity with mere hints of the barrel fermentation. This is a blended white wine that oozes sophistication with a touch of lime, fresh pear, honeysuckle and a hint of orange marmalade leading towards a persistent succulent finish. Dripping with class this is a landmark cerebral wine made with immense pride.

www.manowar.co.nz

info@manowar.co.nz, PO Box 1287 Auckland New Zealand

