



# MAN O' WAR

WAIHEKE ISLAND  
NEW ZEALAND WINE

## *Kulta*

### MATHILDA CHARDONNAY 2020

HARVEST DATE: 9/3/2020 – 13/3/2020

BRIX @ HARVEST: 22.9 – 24.2

T.A: 7.7 pH: 3.18 R.S: 0 g/L ALC: 15.07%

BARREL: 75% New French oak Puncheons, 25% seasoned

REGION: Waiheke Island

VINEYARDS: Gorse Laneway and Root-Rake

#### WINEMAKING

The 2020 Kulta Mathilda Chardonnay comes from two vineyards, Gorse laneway a sheltered South facing steep hillside rich in clay and dry farmed and the Root-Rake vineyard which is more elevated, exposed to the cooling sea breezes and has a volcanic influence in the soil.

All our Chardonnay parcels are hand harvested and then further bunch sorted in the winery. Both parcels for the Kulta Mathilda were foot-stomped before going into the press. The pressed juice was then left un-fined in tank until the onset of a spontaneous fermentation. The juice was then fed and transferred to barrel for Fermentation which is hot hard and fast. The wines are left on gross lees in puncheon and sulphured in the Spring to prevent Malolactic fermentation. After 11 months in 500 litre French Puncheons the wine was racked and blended.

#### TASTING NOTE

2020 Mathilda exhibits toasty complexity with smoky undertones along with charred citrus rind and fresh stone fruit. The palate is rich and textural with layers of weight from both the ripeness of the fruit itself and the impact of the fermentation kinetics. The acid is pronounced yet is in balance with the texture and the finish is lengthy and substantial due to the tannin derived from the juice solids and the framework of oak.

Mathilda represents the pinnacle of Chardonnay winemaking, a wine that is structured and harmonious with tremendous potential to age.

DUNCAN MCTAVISH – WINEMAKER



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