



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE

Tulia

TULIA BLANC DE BLANC 2018

HARVEST DATE: 7/3/2018 – 9/3/18

BRIX @ HARVEST: 18.4

T.A: 10.7 pH: 3.00 R.S: 0 g/L ALC: 10.8%

BARREL: 100% old French barrels

VINEYARDS: Puriri Vineyard, Lone Kauri, Gorse Laneway

FINING AGENTS: None

WINEMAKING

Picked early in 2018 and 100% Chardonnay the grapes for Tulia were sourced from select vineyard sites; elevated, exposed, cool and low yielding. The fruit was handpicked and gently pressed on a specialised program for 7 hours extracting the purest of juice. The wine was fermented without fining with wild yeasts in old 500 litre puncheons to dryness and then aged for 12 months with no malolactic fermentation. The wine was bottled on the 6th of March 2019 and then spent 3 years and 9 months ageing on fine lees from the secondary ferment, disgorged on the 12th of December 2022.

TASTING NOTE

Rich in colour and expressive on the nose the 2018 Tulia shows all the hallmarks of a late disgorged vintage wine; butter with a sprinkle of salt, baked pears, and soft brioche. The palate is fresh and lively with the green apple acidity retained along with a further sprinkle of salt on the finish. No sugar was added at dosage, the Tulia 2018 is extra brut in style.

*“Everything we hear is an opinion, not a fact.
Everything we see is perspective, not the truth.”*

MARCUS AURELIUS

DUNCAN MCTAVISH – WINEMAKER



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