



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



EXILED 2024

HARVEST DATE: 21/2/24 – 25/3/24

BRIX @ HARVEST: 18.7 – 23.5

T.A: 9.2 pH: 2.82 R.S: 17.3 g/L ALC: 11.92%

VINEYARDS: Ponui Island: Paradise. Waiheke Island: Beast, Cliffs, Lone Kauri and Gorse Laneway.

WINEMAKING

Vintage 2024 is best described as 'small but beautiful'. An exceptional growing season, very warm and settled with vineyards in perfect health and balance which carried through into the fruit which looked incredible.

Sourced from both estate vineyards on both Ponui Island and Waiheke Island the fruit is dry farmed and hand harvested. On arrival to the winery the fruit is macerated into the press and pressed to tank for 24 hours of settling. The juice is then racked slightly cloudy to provide some tannin and the ferments are stopped when the balance of sugar, acid, tannin, and alcohol are achieved. Natural sugar and carbon dioxide from the fermentation are retained in the wine.

TASTING NOTE

Our picking schedule has had a huge influence on the evolution of Exiled. Early picking preserve's acidity and hits a greener flavour profile that is incredibly interesting, then allowing successive picks to add layers of fruit, ripeness and complexity. The pH and acid profile, modest alcohol and the retained residual sugar are all discretely packed into a wine of elegance and finesse.

The Exiled 2024 has a beautiful fruit expression, freshly picked nectarine, green apple and grilled limes with a matching structure; fresh, crisp and juicy. A long palate highlights the acidity of fresh fruit balanced with the natural sugar culminating in a dry clean finish with a hint of saltiness for a final flourish.

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