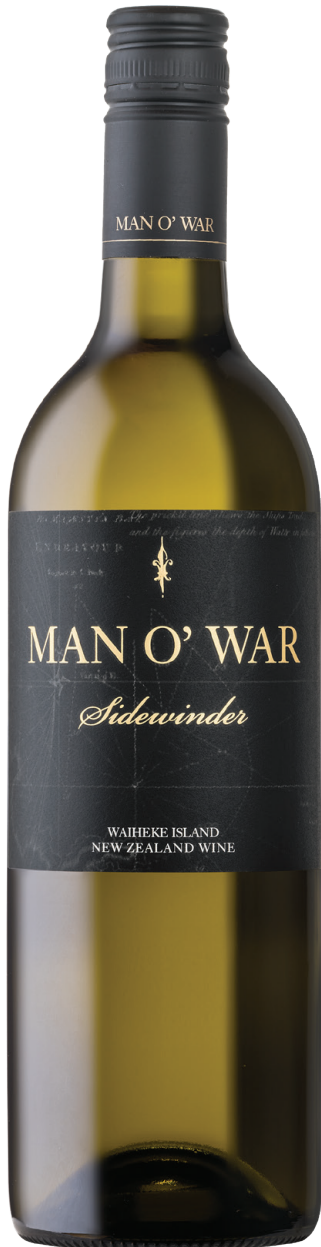




MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



SIDEWINDER 2024

HARVEST DATE: 27/2/2024 – 1/3/2024

BRIX @ HARVEST: 19.5 – 21.9

T.A: 9.2 pH: 3.12 R.S: 5.78 g/L ALC: 11.94%

BARREL: 10% old French Puncheon

BLEND: Sidewinders, North Basin, Root Rake North and South 3.

WINEMAKING

Vintage 2024 was an incredible growing season, sunny with small amounts of well-timed rainfall allowing our vineyards to mature in perfect balance and the fruit to be harvested in perfect condition.

Our Sauvignon Blanc vineyards are all dry farmed and hand harvested from elevated hillside vineyards, exposed to the cooling sea breezes, giving small crops of intensely flavoured grapes.

At the winery the Sauvignon Blanc is whole bunch pressed to tank before settling, racking and fermentation in stainless steel tanks. A small portion of the ripest fruit was barrel fermented on full solids with wild yeast to provide an aromatic lift and provide some tannin structure to the whole bunch portion.

TASTING NOTE

Classical in its fresh herb, lime cordial and passionfruit seed with a coastal element of weathered rock and salt spray. The palate is linear and textured finishing dry and salivating.

Picking early has not only captured the classic herbal notes of the variety but has allowed for the vibrant acid profile to be balanced by the concentration from low yields, a hint of barrel weight and a touch of residual sugar retained from the fermentation.

Sidewinder is an opportunity to celebrate and explore the regional diversity of our icon variety of New Zealand.

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