



Swiftsure

BY MAN O' WAR

SWIFTSURE BANNOCKBURN PINOT NOIR 2023

Winemaking

All our fruit is handpicked and the 4 clones in the main block destemmed separately with 15% whole bunches added to the ferment. The regrafts and the Big Block UCD5 were separate whole bunch components giving the wine a total of 35% whole cluster. All ferments are wild.

Once pressed the wine is aged in puncheon in separate batches for 15 months, with a natural malolactic fermentation and a further 3 months of aging in tank prior to bottling.

Tasting Notes

Swiftsure Bannockburn Pinot Noir 2023 has a compelling aromatic with incredible fruit lift and savouriness, dark berry fruits and complex herbal notes with lift from the stem inclusion and the subtle green smoke influence of Acacia wood. The palate shows excellent density; it is linear with a firm tannin structure and tremendous length. There is true complexity which will become subtly more apparent with each passing year, a wine designed for the long haul.

Brought to life by the winemaking team from Man O' War, this beautifully crafted wine shows the quality of a great vineyard site with the intent to create a wine of intrigue and longevity.

Product Details

Product Type: Red Wine

Harvest Date: 12/04/2023

Brix @ Harvest: 23.0 - 23.8

T.A: 6.0 pH: 3.50 R.S: N/A

ALC: 13.89%

Barrel: 15% New Puncheons, 73% Old French Oak Puncheons, 12% Old French Acacia Puncheons

Fining Agents: Vegan

Blend: Clone UCD5, 115, 667 & 777

Country: New Zealand