MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



VALHALLA CHARDONNAY
2020

HARVEST DATE: 9/03/2020 – 12/4/2020

BRIX @ HARVEST: 22.9 – 25.2

T.A: 8.0 pH: 3.08 R.S: 0 g/L ALC: 14.7%

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

VINEYARDS: Gorse Laneway, Little Beast, Bitch, Noises, Nikau and Root-Raket

WINEMAKING

The 2020 Valhalla Chardonnay comes from a number of dry farmed vineyards ranging from sheltered south facing steep hillsides rich in clay and those that are more elevated and exposed to the cooling sea breezes which also have a volcanic influence in the soil.

All our Chardonnay parcels are hand harvested and then further bunch sorted in the winery before being macerated prior to pressing. 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 Malo Lactic fermentation. After 11 months in 500 litre French Puncheons the wine was racked and blended.

TASTING NOTE

2020 Valhalla exhibits toasty complexity over a range of citrus notes from lime characters to mandarin. The palate is rich and textural with a fresh succulent finish that belies its concentration. 2020 was a drought year which often presents challenges in creating wines that are fresh and zesty. The 2020 Valhalla is classical in its style being linear, structured and age worthy typical of some of the great wines of the world.

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