MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE



ESTATE PINOT GRIS
2022

HARVEST DATE: 20/2/2022 – 29/3/2022

BRIX @ HARVEST: 21.5 – 26.0

T.A: 9.1 pH: 2.91 R.S: 33.0 g/L ALC: 11.95%

BARREL: None

BLEND: Ponui Island Paradise vineyard – GM clone.
Waiheke Island, Cliffs, Beast and Lone Kauri vineyard.

Made with Vegan friendly products.

WINEMAKING

The Estate Pinot gris is made from fruit sourced from a range of dry farmed hillside vineyards on Waiheke and Ponui Islands. All the fruit is hand picked and then macerated into the press to rupture the berry skins and increase the amount of 'pulp' in the juice, the most flavour and aroma compounds are contained within the skins. The juice is then settled before being racked with a range of cloudiness into tank prior to fermentation with cultured or wild yeasts. The wines ferment long and slow and when the correct balance of sugar, acid and tannin is reached for each batch we stop the ferment by chilling the tanks and then adding sulphur. The wines are then blended and bottled in the winter.

TASTING NOTE

The Estate Pinot Gris is an 'off dry' style of wine meaning it contains natural residual sugar left from the chilling of the ferment. The sugar is balanced by the acidity of the wine and the fruit tannins which provide a long drying finish. Another feature is the natural carbon dioxide or 'spritz' which is produced during fermentation and captured in the wine during the chilling process. All up the wine is incredibly flavoursome with characters of apple, citrus and spices of ginger cardamon and cinnamon. The palate has a lot of flavour packed in and despite the residual sugar it is fresh light and extremely drinkable.

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