

MAN O' WAR



MAN O' WAR IRONCLAD BORDEAUX BLEND 2025

Winemaking

2025 was an outstanding vintage, if not the greatest of all time: a perfect, settled summer and a calm autumn combined with healthy yields across our sites. Warm, steady ripening days and cool nights on Waiheke Island produced grapes with concentrated flavours, refined phenolics and bright fruit characters. Fruit was hand harvested from our dry grown, wind sheltered vineyard parcels and fermented separately on native yeasts in open top fermenters over a 30 day vat period to preserve site nuance.

The wines went to barrel for 16 months and following an adjusted élevage, were bottled in August 2026. To accommodate an earlier release, keeping up with demand, we altered cellar handling: components were blended earlier to stabilise the wine's shape, select parcels underwent more frequent racking with measured aeration to gently soften tannins, and we retained a late, 'wild' malolactic fermentation to preserve texture and complexity.

Post ferment maturation took place in 500L French oak puncheons, with appropriate parcels ageing on gross lees to build mid palate weight. After final blending and integration, the wine returned briefly to oak prior to bottling.

Tasting Notes

The aroma is led by Cabernet Franc extremely lifted, floral and perfumed then underscored by dark cherry and bright red fruits. Graphite and a hint of olive tapenade thread through the bouquet, while aromatic cedar, ink and dried bay leaf add savoury complexity. A fine saline lift and a whisper of mineral dust keep the nose focused and precise.

On the palate the wine is both generous and poised. Dark fruit flavours blackberry, black plum and a streak of dark cherry are supported by polished, fine grained tannins and a fresh, mineral acidity that propels the palate forward. The cellar adjustments are evident: earlier blending and additional racking have produced an open-knit, supple texture in places, while the late wild malolactic fermentation contributes silkiness and depth to the mid palate. Oak support reads as cedar spice, roasted cocoa and subtle toasted vanilla rather than overt sweetness.

The finish is long and expressive, closing on layers of cassis, graphite and saline perfume with a trailing note of crushed black pepper. This vintage balances immediate charm with enduring structure approachable now with a little aeration yet built to evolve gracefully over the next 8–15 years as primary fruit folds into complex tertiary layers.

Product Details

Harvest Date: 18/03/2025 – 18/04/25

T.A: 5.2 **pH:** 3.67 **R.S:** Dry **ALC:** 14.5%

Region: Waiheke Island

Barrel: 20% New French Oak,
80% Seasoned

Blend: Cabernet Franc 52%, Merlot 26%,
Petit Verdot 13%, Cabernet Sauvignon 9%

Vineyards: Benches, Arlo, Spot X, Ponui
Paradise, Rocket, Anita Bay, Mad Mans,
Sharpies, Death Valley, Reubans



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