



MAN O' WAR

WAIHEKE ISLAND
NEW ZEALAND WINE

Kulta

TYTTI 2016

HARVEST DATE: 21/4/2016 – 22/4/2016

BRIX @ HARVEST: 24.5 – 26.8

T.A: 6.3 pH: 3.72 R.S: 0 g/L ALC: 14.5%

BARREL: 60% new French Oak, 40% seasoned (20 months)

BLEND: Cabernet franc 45%, Merlot 25%, Petit Verdot 11%, Malbec 9%

WINEMAKING

The fruit for the 2016 Tytti Bordeaux style blend comes from a number of incredibly steep, dry farmed hillside vineyards of Cabernet franc, Merlot and Petit Verdot run down small blocks snaking through the valley each exposed to maximise the sun and sheltered from the wind. Hand harvested and carefully graded in the winery, the fruit is completely destemmed into vat and left for ambient temperature pre ferment soak with minimal irrigation pumpovers to keep the must fresh. The wild yeasts initiate the fermentation around the third day and a hot and vigorous fermentation is carefully managed and left in vat for 30 to 40 days. The wines are gently pressed off to barrel where they stay for on gross lees for 20 months with one racking to blend.

TASTING NOTE

Pronounced “too-tee” the 2016 Tytti is a blend of Cabernet franc, Merlot, Petit Verdot and Malbec. Fragrant with a floral lift with nuances of spice, liquorice and salted chocolate. The flavour profile is black fruit moving to fresher red berry fruits; black cherry and black pepper with wild strawberry. The structure is fresh and juicy with a fine friction of tannin creating an elegant harmoniousness that comes with careful cellaring.

DUNCAN MCTAVISH – WINEMAKER



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