

MAN O' WAR TYTTI RED BLEND 2019







\$140

Product Code:	6897
Country:	New Zealand
Region:	Waiheke Island
Style:	Red
Variety:	Malbec

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	15.3%
Grape:	50% Cabernet Franc, 27% Merlot, 13% Petit Verdot, 10% Cabernet Sauvignon



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2019 Vintage)

"Pronounced "Too-tee" the 2019 Tytti is a blend of Cabernet Franc, Merlot, Petit Verdot and Cabernet Sauvignon. The components are chosen for their fruit purity, texture, structure and concentration. The result is a wine of stature which rises from the glass with pure black fruit characters, hints of lavender and rose oil with a graphite edge. The palate is structured with ripe tannin and a firm grip that will loosen its tension with age.

The fruit for the 2019 Kulta Tytti Bordeaux style blend comes from our most special of sites; Cabernet Franc from Benches, Merlot and Petit Verdot from Death Valley and Cabernet Sauvignon from Reubans Vineyard. The fruit is carefully hand harvested from incredibly steep slopes and further sorted in the winery. The separate parcels are destemmed to vat for a pre ferment soak for 3 or 4 days before a spontaneous fermentation kicks off. Fermentation takes about a week with pump overs twice a day with a total time in vat for 30 days before gentle pressing. The wines are aged on gross lees in 500 litre French Puncheons and undergo a natural Malolactic fermentation in the Spring, After 18 to 20 months in barrel the components are blended in tank and rested before bottling in the Summer."

Rated Outstanding & 96/100 Cameron Douglas MS, June 2024 (2019 Vintage)

"Fantastic colour and intensity, varietal core and complexity. Aromas and flavours of plums and blackberries, sweet tobacco and barrel spices, there's layers of violet and chocolate, bracken and garrigue moments, clay and stony soil mineral qualities. Tension and poise from an abundance of polished tannins and backbone of acidity, the flavour, spices and power layer from the use of oak is easily absorbed by the core of fruit at the heart of this wine. Length and youthful attributes suggest a wine



ready to drink from 2029 through 2040."

CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays **VISIT VINO FINO**

188 Durham St South, Christchurch

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