



Te Mānia's vineyards, established in 1990, are located near the beautiful coastline of Tasman Bay on free draining, stony clay loam soils which have proved excellent for producing wine grapes of exceptional quality. Te Mania is a two-time winner of the prestigious Bragato Trophy for Best of Show.

Pinot Gris 2016

Te Mānia Pinot Gris is a soft, subtle, fruity and elegant wine. This approachability makes it an excellent match for many different foods and cooking styles from spicy Asian dishes to grilled seafood.

Nose: Fragrant floral honeysuckle aromas mixed with tangelo and apple notes.

Palate: Delicious citrus, rock melon and pear with rich caramelised apple flavours. Hints of Turkish delight and rose petals. A smooth, textural wine with fine tannins and a long lingering finish.

Vintage: Beautifully ripe fruit was whole bunch pressed. The tiny berries produced wonderful concentrated fruit flavours which were preserved by fermenting the wine at cool temperatures. A portion was fermented with wild yeast and all the lees were stirred for 5 months to add complexity and texture.

Diet: This wine is suitable for a vegan diet.

Alcohol: 13%

Residual Sugar: 7 g/L

Acidity: 5.5 g/L



This is up front and very likable, displaying attractive aromas of poached pear, baked apple and citrus with subtle spicy complexity. The palate delivers generous fruit intensity and rounded mouthfeel, nicely supported by silky texture and juicy acidity. The wine is delightfully drinkable with plenty of tasty flavours. ★★☆☆½ Stars - Sam Kim, Wine Orbit, Nov 2016

Fleshy, fruity, lively and lightly spiced tree fruits with pear skin and apple, a light rounded texture with a softness and charm. On the palate - fleshy, juicy and packed with flavours of fresh pear and apple, some honeysuckle and light lees textures, medium acidity, lovely balanced wine with a juicy fleshy finish. - Cameron Douglas, Dec 2016



