



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.

Syrah 2016

Te Mānia Syrah is a cool climate style wine. It is grown at sheltered inland vineyard sites to bring out the best from this classic variety.

Nose: Lovely dark berryfruit and peppery aromas with some spice and earthy notes.

Palate: Vibrant dark berryfruit with spicy / peppery notes supported by fine tannins and a long finish. Excellent drinking with game and other red meat dishes. A stylish cool climate Syrah.

Vintage: The grapes were hand picked, destemmed, crushed and then transferred to traditional small open top fermenters. The fermenting juice and skins were then plunged by hand to break up the cap as the wine macerated and fermented. 15% was also whole bunch fermented. The must or fermenting wine was then pressed to separate the skins and transferred to a mix of new and old French oak barrels. The wine underwent malolactic fermentation in spring in French oak barrels where it was aged for 12 months before bottling.

Diet: This wine is suitable for a vegetarian diet.

Analysis: Alcohol: 14% Acidity: 5.5 g/L



*Beautifully fruited and inviting, the bouquet shows dark plum, spiced cherry, toasted nut and black olive characters, leading to a succulent palate that is plum and silky. The wine offers lovely fruit intensity together with elegant savoury nuances, finishing long and smooth.
91 points, ★★ ★ 1/2 Stars - Sam Kim, Wine Orbit, June 2018*

