



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 2015

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 4 months to add complexity and texture.

Diet: This wine is suitable for a vegan diet.

Alcohol: 13.5%

Residual Sugar: 6.5 g/L

Acidity: 5.8 g/L



It is youthful and fragrant on the nose showing nectarine, rockmelon and fresh pear characters with a lovely floral lift. The palate offers attractive fruit intensity and smooth texture with good mid palate weight, finishing long and succulent.

Wonderfully balanced and expressed, and highly enjoyable. At its best: now to 2019.

★★★★½ Stars - Sam Kim, Wine Orbit, May 2016

This is a richly varietal wine, mouthfilling with vibrant pear, lychee and spice flavours, a sliver of sweetness and very satisfying depth.

Michael Cooper, Listener, Sept 2016

