



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.

Nelson Chardonnay 2016

The Nelson region has established a strong reputation for this classic variety producing many top award winning wines. Te Mānia Chardonnay is an elegant wine made with just a little oak to compliment and show case the fresh fruity flavours. It can be enjoyed on its own or with a wide variety of dishes. It's particularly good with seafood and white meat dishes.

Nose: Nectarine and citrus blossom characters with some light oak.

Palate: Delicious ripe stonefruit with hints of citrus on a full palate with a silky texture and a light background of French oak. The palate has appealing weight, texture and a long fresh finish.

Vintage: After pressing, the juice was wild fermented in French oak barrels (10% new). During time in barrel the lees were stirred once a week for 4 months to add texture and complexity to the wine. The wine was allowed to go 70% through a secondary malolactic fermentation.

Organic Status: Certified Organic Asure Quality New Zealand.

Diet: This wine is suitable for Vegan diets.

Analysis: Alcohol: 13.5% Residual Sugar: Nil gms/L Acidity: 5.8gms/L



SILVER - NZ Wine International Show

This wine is elegantly expressed on the nose showing white stone fruit, rockmelon, lemon peel and nougat characters with a hint of creamy complexity. The palate is beautifully weighted and finely textured, and delivers bright fruit flavours together with subtle nutty nuances, finishing long and refreshing. At its best: now to 2019. ★★★★★½ - Sam Kim, Wine Orbit, August 2017

