



Te Mānia is a family-owned Nelson winery, established in 1990 by Jon and Cheryl Harrey. Te Mānia's vineyards 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. A two-time winner of the prestigious Bragato Trophy for Best of Show, Te Mānia has evolved into organic production practices, which we believe gives true expression of 'place' in our wines.

Nelson Pinot Noir Rose 2017

Te Mānia Pinot Noir Rosé is a soft, subtle, fruity and elegant wine. Nicely chilled this wine is a perfect aperitif as well as complimenting a wide range of foods.

Nose: Attractive, vibrant raspberry and red berryfruit aromas.

Palate: Deliciously creamy with fresh strawberry, peach and red berryfruit flavours, a seamless palate and a clean, crisp dry finish.

Vintage: Our Pinot Noir grapes were de-stemmed, crushed and left overnight in the press to impart the Rose's beautiful colour. The following morning we gently pressed the grapes. The juice was then moved to stainless steel tanks where it was cool fermented to preserve the vibrant fresh Rose characters.

Organic: Certified by Asure Quality, New Zealand.

Diet: Suitable for vegan diet.



Alcohol: 13 %

Residual Sugar: 5 g/L

Acidity: 5.5 g/L

Fresh, vibrant and beautifully fragrant, the instantly appealing bouquet shows watermelon, raspberry, apple and floral characters. The palate is juicy and lively, and offers bright fruit intensity together with fine texture and crisp acidity, finishing long and attractive. This is a charming rendition offering flavoursome fruit flavours.

★★★★★ - Sam Kim, Wine Orbit

