



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 and is two-time winner of the prestigious Bragato Trophy for Best of Show.

## Nelson Riesling 2013

When young our Riesling produces fresh, lively wines which are great for relaxed summertime drinking; however this wine also has a wonderful ability to age, allowing a wider spectrum of flavours to unfold.

**Nose:** Honeysuckle and citrus/lime characters on the nose with some underlying mineral notes.

**Palate:** Luscious and juicy sweet apple is balanced beautifully with fresh lemon zest. Some delicious honey notes and a long fresh finish.

**Vintage:** The juice was cool fermented to preserve primary fruit characters with a small amount of residual sugar retained to provide balance to the natural fruit acids.

**Organic:** Certified in conversion organic by Asure Quality, New Zealand.

**Diet:** Vegan friendly.

Alcohol: 11%

Residual Sugar: 7.7 g/L

Acidity: 7.5 g/L



*A lovely combination of citrus and tropical fruit flavours are brilliantly framed by bright acidity, making this an immensely appealing riesling. It's vibrant, finely textured, backed by subtle sweetness and excellent fruit intensity. ★★★★★ – Wine Orbit*

