



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 Sauvignon Blanc 2016

Sauvignon Blanc is ideally suited to the Nelson region where a combination of warm, sunny days and cool autumn nights, help to create the intense varietal flavours for which this flagship New Zealand wine is recognised.

Nose: Delightfully aromatic with citrus, gooseberry, green apple and fresh herbs.

Palate: A mouth-filling palate showing delicious citrus, passionfruit, gooseberry and green apple flavours with typical mineral edge. A vibrant, well balanced full flavoured wine with a long finish.

Vintage: A dry warm spring resulted in good flowering and fruit set. A long sunny summer resulted in excellent flavour development. All fruit was crushed and destemmed before being cool fermented to preserve the vibrant, fresh Sauvignon characters.

Organic Status: Certified Organic Assure Quality New Zealand.

Diet: Suitable for a vegan diet.

Analysis: Alcohol 12.5% Residual Sugar 3 gms/L Acidity 7.5 gms/L



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Vibrant, complex and intriguing bouquet with honeysuckle and spiced laced white fruits with pear, apple, lemon and peach aromas, fresh herbs and sweet bell-pepper, some light lees add texture and shape. On the palate - youthful, fresh, vibrant and fruity, ripe and refreshing acidity, lovely texture and length, some sweet fresh hay and herb moments, a touch of spice and juicy finish. Overall a lovely wine. 91 points - Cameron Douglas, Dec 2016