



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

Nelson Pinot Noir 2015

Te Mānia Pinot Noir is made in an elegant appealing style which can be enjoyed when young but will also benefit from a little cellaring allowing it to develop more complex characters.

Nose: Lovely lifted nose with red cherry and mocha notes combined with savoury, spicy aromas.

Palate: Full fruit flavours of red cherries and raspberries. Savoury, gamey flavours with hints of leather balanced with elegant tannins add complexity to this wine which delivers a long elegant finish. This wine will continue to develop complexity over the next couple of years.

Vintage: A range of Pinot Noir clones were hand harvested. The grapes were crushed and put into open tanks and fermented with wild and inoculated yeasts. The fermenting wine and skins were hand plunged for 8–10 days. After ferment the wine was left on skins for 14 to 19 days before being pressed, settled and racked to tank. The wine was then aged in French oak barrels for 10 months.

Organic: Conversion Certified Organic by Asure Quality, New Zealand.

Diet: Suitable for a vegan diet.

Analysis: Alcohol: 13% Acidity: 5.2 g/L



The bouquet is ripe and inviting with dark cherry, plum, floral and spice aromas. It is juicy and beautifully weighted on the palate, and offers lovely fruit intensity as well as silky texture and rounded mouthfeel. Well balanced and composed, this delightful pinot offers excellent drinking.

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

