



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 Riesling 2016

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: Fruit was hand harvested with the grapes being whole bunch pressed and the juice cool fermented to preserve primary fruit characters. A small amount of residual sugar was retained to provide balance to the natural fruit acids.

Diet: This wine is suitable for a vegan diet.

Analysis: Alcohol 12.5%, Residual Sugar 9.2g/L, Acidity 7.4g/L



It is immediately appealing on the nose showing baked apple, spice, fig and lemon peel aromas, followed by a juicy palate that is beautifully fruited and finely textured with subtle sweetness, which is well balanced by refreshing acidity. The wine offers delightful fruit flavours with subtle toasty complexity, making it a fabulous drink.

★★★★½ - Sam Kim, Wine Orbit

