



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 Gewurztraminer 2015

Te Mānia Gewurztraminer is an exotic wine with exuberant delicious aromas and flavours.

Nose: Exotic notes of rose florals and spice. Perfumed and intense with dried ginger, lychee and cloves.

Palate: A rich wine with a silky texture. Ripe tropical fruits and a fresh spicy finish with flavours of ginger, cloves and anise.

Vintage: Hand harvested the fruit was 50% whole bunch pressed and the balance crushed and pressed. The juice was then cool fermented to preserve the vibrant exciting Gewurztraminer characters.

Diet: This wine is suitable for a vegan diet.

Analysis: Alcohol 14%, Residual Sugar 13 g/L, Acidity 4.4 g/L



Another gorgeous wine under this label, this latest offering is filled with stone fruit, mango, lychee and floral characters with hints of spice and honey. The palate is succulent, rounded and velvety with excellent fruit power as well as seamlessly integrated acidity. Varietally pure and immensely enjoyable. 93 points, ★★★★★ 5 Stars - Sam Kim, Wine Orbit