



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 Chardonnay 2020

The Nelson region has established a strong reputation for this classic variety producing many top award-winning wines. Te Mānia Chardonnay is an elegant wine made with just a little oak to compliment and show case the fresh fruity flavours. It can be enjoyed on its own or with a wide variety of dishes. It's particularly good with seafood and white meat dishes.

Nose: Rich ripe peach aromas with floral citrus blossom. Freshly baked bread and melted butter notes with brown spices and toasted nuts from French oak barre

Palate: A concentrated rich wine with silky texture. Has savory, toasted nut flavour's and a long fresh finish. Ripe peach and zesty grapefruit flavors.

Vintage: After pressing, the juice was fermented in French oak barrels with wild yeast. The lees were stirred once a week for 3 months to add texture and complexity to the wine. The wine was allowed to go 50% through a secondary malolactic fermentation.

Organic Status: Certified Organic Assure Quality New Zealand.

Diet: This wine is suitable for a vegan diet.

Analysis: Alcohol: 13.9% Residual Sugar: 1.5 gms/L Acidity: 6 gms/L



Offering elegance as well as complexity, the wine shows ripe stone fruit, rockmelon, citrus peel and vanilla characters on the nose. It is delightfully attractive on the palate, delivering succulent fruit, intensely combined with silky mouthfeel and well-integrated acidity, finishing comforting and lingering.
Certified Organic.

91 points, ★★ ★ 1/2 Stars - Sam Kim, Wine Orbit

