



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.

Pinot Gris 2019

Te Mānia Pinot Gris is a soft, subtle, fruity and elegant wine. This approachability makes it an excellent match for many different foods and cooking styles from spicy Asian dishes to grilled seafood.

Nose: Fragrant floral lemon peel aromas mixed with apricot and green pear notes.

Palate: Delicious citrus, rock melon and pear with rich caramelised apple flavours. Hints of Turkish delight and rose petals. A smooth, textural wine with fine tannins and a long lingering dry finish.

Vintage: Beautifully ripe fruit was hand and machine harvested. The tiny berries produced wonderful concentrated fruit flavours which were preserved by fermenting the wine at cool temperatures. A 19% was fermented in French oak hogsheads and barriques for 11 months with wild yeast and all the lees were stirred every 3 weeks to add complexity and texture.

Diet: This wine is suitable for a vegan diet.

Organic Status: Certified Organic Asure Quality New Zealand

Analysis: Alcohol 13.5% Residual Sugar: 6.2g/L Acidity: 5.6g/L



Pristine and inviting, the fabulously expressed bouquet shows green pear, apricot, floral and lemon peel aromas, leading to an elegantly flavoursome palate with juicy fruit intensity and vibrant acidity. Beautifully styled and highly enjoyable. At its best now to 2020. Certified organic. . . 93 points, ★★★★★ Stars - Sam Kim, Wine Orbit, January 2021