



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 2022

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 poached peach and rockmelon notes.

Palate: Delicious citrus, rockmelon and pear with rich ripe apple flavours and white peach with succulent fruit intensity. A smooth, silky textural wine with fine acidity and weighted mouthfeel.

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.

Organic Status: Certified Organic Bio Gro New Zealand.

Diet: This wine is suitable for a vegan diet.

Analysis: Alcohol 13.0% Residual Sugar: 5.7g/L Acidity: 7.8g/L



It's gently lifted on the nose showing rockmelon, poached pear, lemon peel and subtle spice aromas, followed by a succulent fruit flavour with smooth mouthfeel, finishing juicy and refreshing. Certified Organic. At its best: now to 2025. 91 points, 4.5 Stars - Sam Kim, Wine Orbit, May 2023