

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 Reserve Pinot Noir 2019

This is Te Mānia's premier organic single vineyard red wine and is only produced in seasons where fruit quality achieves an exceptional standard.

Nose: Spicy sweet cherry aromas combining with a delicate violet herbal and note and chary oak.

Palate: The palate shows rich black cherry, red currants and plum fruit characters backed by fine fruit tannins and spicy oak. A smooth, well-structured Pinot Noir with a long lingering complex finish that will continue to develop over several years cellaring.

Vintage: Intensive viticulture, including bunch thinning and hand leaf plucking, ensures maximum exposure of the grapes to the sun and encourages optimum ripeness and flavour development within the grapes. Selected clones of 115, 777, 667 and 5 were hand picked from selected low yielding rows. At the winery the grapes were destemmed and crushed then transferred to small open top fermenters. After macerating for a few days, ferment commenced with indigenous yeasts. Traditional hand plunging of the cap was carried out twice a day throughout the ferment and post-ferment maceration, the wine was transferred to French Barriques after approximately 14-21 days. The wine was left in barrel to naturally go through full malolactic fermentation in the spring as the temperature rose. After 9 months in French barrels (10% new, tight grain) the wine was blended and bottled.



Organic Status: Certified Organic Asure Quality New Zealand.

Diet: Suitable for a vegan diet.

Analysis: Alcohol 14 % Acidity 6.0 g/L

It's wonderfully fruited and richly expressed on the nose showing Black Doris plum, dark cherry, violet, thyme and toasted spice notes, followed by a succulent palate that's concentrated and persistent. The wine offers terrific fruit purity and power, delightfully complemented by silky texture and fine-grained tannins, finishing long and delectable. 94 points 5 Stars - Sam Kim, Wine Orbit

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