



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 Chardonnay 2018

Te Mānia's premier white wine produced in seasons where fruit quality achieves an exceptional standard. In making this wine we have selected only the finest fruit from old vines known for their low yielding, high quality fruit.

Nose: A rich nose with marmalade, ripe grapefruit, cedary oak and biscuity characters.

Palate: Full, rich, sweet palate with ripe, concentrated fruit backed by generous oak. Some savoury/biscuity characters with toasty vanilla and a touch of nuttiness. Powerful, complex and well-weighted with a round, creamy, lingering finish.

Vintage: Intensive manual viticulture from bud running, leaf plucking and thinning encourage optimum ripeness and flavour development. The grapes for the Reserve Chardonnay were hand picked and whole bunch pressed in order to achieve the finest quality juice. The juice was then wild yeast fermented in a selection of French oak barriques (30% new oak) where the wines lees were stirred once per month and aged for 11 months before blending and bottling. A partial 50% malolactic fermentation has added to the complexity of the finished wine.

Organic Status: Certified Organic Asure Quality New Zealand.

Diet: Suitable for a vegan diet.

Analysis: Alcohol 14%, Residual Sugar < 1g/L, Acidity 6.1g/L



Fabulously fruited and wonderfully complex, the inviting bouquet shows golden peach, fig, nougat and cedar characters, leading to a concentrated palate that is succulent and supple. The wine offers terrific fruit power together with seductive oak nuances, beautifully complemented by creamy texture and refreshing acidity. 94 points, 5 Stars - Sam Kim, Wine Orbit, May2019

