



Te Mānia is a family-owned Nelson winery, established in 1990 by Jon and Cheryl Harrey. Te Mānia's vineyards 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. A two-time winner of the prestigious Bragato Trophy for Best of Show, Te Mānia has evolved into organic production practices, which we believe gives true expression of 'place' in our wines.

Nelson Rosé 2021

Te Mānia Rosé is a soft, subtle, fruity and elegant wine. Nicely chilled this wine is a perfect aperitif as well as complimenting a wide range of foods.

Nose: Attractive, vibrant red cherry, apple and red berryfruit aromas.

Palate: Deliciously creamy with fresh strawberry, apricot and red berryfruit flavours, a seamless palate and a clean, crisp dry finish.

Vintage: the grapes were de-stemmed, crushed and left overnight in the press to impart the Rosé's beautiful colour. The following morning we gently pressed the grapes. The juice was then moved to stainless steel tanks where it was cool fermented to preserve the vibrant fresh Rosé characters.

Organic: Certified by Asure Quality, New Zealand.

Diet: Suitable for a vegan diet.

Analysis: Alcohol: 13.5 % Residual Sugar: 4 g/L Acidity: 7 g/L

*Richer in style, the fragrant bouquet shows red cherry, crunchy apple, apricot and ripe strawberry notes, followed by a generously weighted palate displaying fine texture and vibrant acidity. Crisp-dry and lingering.
90 Points, 4.5 STARS – Sam Kim, Wine Orbit, March 2022*

