



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.

Syrah 2020

Te Mānia Syrah is grown in one of the best Syrah vineyards in the heart of famous Bridge Pa Triangle in Hawke's Bay.

Nose: Aromas of ripe plums, licorice and classic Syrah black pepper notes. The nose is aromatic with dried herb characters and roasted nuts.

Palate: The palate is concentrated with ripe blackberry and plum fruit flavours. The French oak characters are spicy with a long dark chocolate finish. Vibrant dark berryfruit with spicy / peppery notes supported by fine tannins and a long finish. Excellent drinking with game and other red meat dishes.

Vintage: The grapes were handpicked, 100% destemmed, crushed and then transferred to traditional small open top fermenters. The fermenting juice and skins were then plunged by hand to break up the cap as the wine macerated and fermented. The must or fermenting wine was then pressed to separate the skins and transferred to a mix of new (25%) and old French oak barrels. The wine underwent malolactic fermentation in spring in French oak barrels where it was aged for 10 months before bottling.

Diet: This wine is suitable for a vegan diet.

Analysis: Alcohol 13%. Acidity 5g/L, Residual Sugar Nil



Offering fabulous fruit purity and perfume, the bouquet shows dark plum, blueberry, violet and mixed spice aromas. The succulent palate delivers terrific fruit richness with elegant complexity. It's plump and flavoursome, finishing long and beautifully supple.

93 Points, 5 Stars, Sam Kim (Wine Orbit), July 2022

