



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's wines are a pleasure to drink.

## Pinot Gris 2012

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 honeysuckle aromas mixed with tangelo and apple notes.

**Palate:** Delicious citrus, rock melon and pear with rich caramelised apple flavours. Hints of Turkish delight and rose petals. A smooth, textural wine with fine tannins and a long lingering finish.

**Vintage:** Beautifully ripe fruit was hand harvested in April at 24 Brix. Whole bunch pressed the tiny berries produced wonderful concentrated fruit flavours which were preserved by fermenting the wine at cool temperatures. A portion was fermented with wild yeast, another 7% fermented in old oak barrels and all the lees were stirred for 3 months to add complexity and texture.

Alcohol: 14%

Residual Sugar: 7 g/L

Acidity: 5.7 g/L



*It's beautifully ripe on the nose showing yellow peach, mango, citrus and pear notes with a touch of mixed spice. The palate is succulent and weighty with excellent texture and intensity, leading to a lengthy, expansive finish. ★★★★★ Wine Orbit*

*Fleshy, Alsace-style pinot gris with a sliver of sweetness, fresh acidity and rich peach, spice and slight apricot flavours, pure and strong. An elegant, tightly structured wine, it should mature well.*

*★★★★★ Michael Cooper.*

