



Manu is the Maori word for both bird and kite, and the Manu logo is an interpretation of 'Te Manu Tukutuku', a beautifully crafted Maori kite. This kite represents the hallmarks of Manu wines: craftsmanship, elegance, and the pure nature of New Zealand.

CELLARING

2-4 years

PRODUCTION

22,000 cases

WINE

SPECIFICATIONS

Acidity: 7.1g/l (0.71g/100ml)

pH: 3.2

Sugar: 3.6g/l

ALC: 12.7%



2023 MANU SAUVIGNON BLANC

Vintage 2023 will be remembered for delivering pristine fruit with near perfect balance. The summer was warm with a little rain in the early months however as the fruit ripened the rain departed and warm cloudless days persisted. Flowering and fruit set occur without incident and while the yields were smaller than the previous vintage it was still a respectable harvest.

Tasting Notes: Bright, fresh, and crisp with a core of citrus and classic Marlborough herbaceous notes. The nose is lifted with florals of citrus blossom, hints of tropical fruits melded with some herbaceous nuances of fresh-cut grass. The palate is lively with a lovely concentration of citrus, tropical fruits, and fresh herbs. The wine is succulent with wonderful mouth feel and texture. The acidity is crisp, fresh, and perfectly balanced leaving a clean and persistent impression.

Vinification: We allow a short period of skin contact prior to pressing to maximize flavour extraction and enhance the classic Marlborough herbal characters. Once the juice has been chilled and clarified it is fermented at low temperatures with a specially selected yeast strain. We leave the wine in contact with primary fermentation solids for a short period to help develop mid-palate weight and texture.

The Vineyards: We select parcels of fruit from 16 different vineyards, all 100 percent sustainably managed. The vineyards are in both the Wairau and Awatere Valleys. The soils are alluvial shingles specifically chosen for their ability to suppress vine vigor and promote early ripening. The vines are trained to a standard vertical shoot positioned trellising system. The key to great Sauvignon Blanc is meticulous canopy management by way of careful leaf and shoot removal at critical times through the growing season.

Food: The perfect partner with almost any sea food. Oysters, Ceviche, and New Zealand Greenshell Mussels are ideal.

