



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

CELLARING

4-6 years

PRODUCTION

800 cases

WINE SPECIFICATIONS

Acidity: 5.3g/l (0.53g/100ml)

pH: 3.65

Sugar: 0.5g/l

ALC: 13.8%

2019 Manu Marlborough Pinot Noir

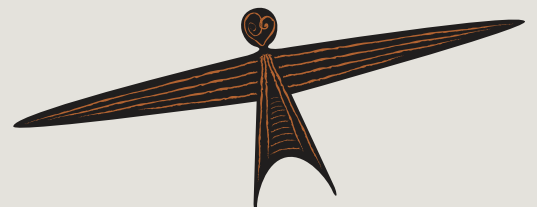
Vintage 2019 was marginally warmer than average (1425 GDD) with slightly below average rainfall (339mm). Fruit flavour developed slowly and we were able to achieve near perfect balance between the acidity and sweetness in the grapes. With no sign of inclement weather at the end of the season we were able to hang the fruit a little longer.

Tasting Notes: Light ruby-red colour with purple hues, youthful in appearance. The nose is elegantly concentrated with deep and intense aromas of ripe dark-red berry fruit and black cherries. This has beautiful perfumes and fruit vibrancy. Medium-bodied, the palate is elegantly proportioned with concentrated flavours of ripe dark-red berry fruit, black cherries, with lifted red and violet florals. The fruit is lusciously rich and vibrant, unfolding an array of red fruits, and is supported by fine-grained tannin extraction lending suppleness and accessibility. The wine is immensely appealing and drinkable with excellent fruit intensity and lovely complexity.

Vinification: The application of very gentle fruit handling techniques and traditional open top fermentation ensure the preservation of aroma and flavour. The ferments are hand plunged 3 times a day and the wine is pressed to barrel immediately on completion.

The Vineyards: This wine is produced from 100% sustainably managed vineyards. There are two properties that supply fruit for this wine; both are located in Marlborough's Southern Valley's. The sites lean to the north east, capturing the warmth of the summer sun. Soils are free draining silt loam over clay. These soils have a tendency to promote early ripening and reduce vine vigour which in turn improves colour and flavour development.

Food: Serve with poultry or pork and Asian cuisine.



Manaaki whenua, manaaki tangata, haere whakamua.

If we take care of the earth and take care of people, we will take care of the future.