





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**

600 cases

### WINE

90% Merlot, 10% Pinot Noir

### **SPECIFICATIONS**

Acidity: 5.0g/l (0.50g/100ml) pH: 3.48

Sugar: <1.0g/l ALC: 13.3%

# MANU WINE OF NEW ZEALAND GISBORNE ROSÉ 2021

# 2021 MANU GISBORNE ROSE

Vintage 2021 was uncharacteristically warm and dry. The combination of good weather and a smaller than normal crop resulted in an early start to harvest and produced fruit of near perfect condition. Fruit temperature at harvest became a serious consideration in 2021 and lead to the decision to harvest during the cool of the night. This vintage will be remembered for wines of great elegance and immaculate balance.

**Tasting Notes:** An alluring core of fruit with a mix of spice, sweet rose, raspberry, and cherry. Dry on the palate with excellent fruit, vibrant acidity, and velvet texture. The key to this wine is its balance and persistent flavor. A blend of 90% Merlot, and 10% Pinot Noir.

**Vinification:** We allow a short period of fermentation on skins before we press. This maximizes flavor extraction and enhances the color. The juice is then allowed to continue fermentation at low temperatures with a specially selected yeast strain. The wine is prepared for bottling immediately after fermentation so that the fresh fruit flavors and aromas are preserved.

**The Vineyards:** The fruit for this wine comes from 100 percent sustainably managed vineyards in Gisborne on the East coast of the North Island. Gisborne is the sunniest place in New Zealand and the first grape growing region in the world to see the sun rise. The soils are alluvial silt loams specifically chosen for their ability to promote early ripening and good color development. The vines are trained to a standard vertical shoot positioned trellising system.

**Food:** This wine is extremely versatile, we regularly pair it with Salmon and shell fish. The exotic overtones of this wine make it the perfect partner for Thai, Vietnamese and other spicy cuisines.



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.