



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: 7.2g/l (0.72g/100ml)

pH: 3.2

Sugar: 3.8g/l

ALC: 12.6%

2022 MANU SAUVIGNON BLANC

Vintage 2022 presented us with two very significant challenges. The first being how to navigate through the harvest under strict Covid 19 isolation protocols. Thankfully our very talented team have become quite adept at plan for Covid and while 30% of our staff were impacted by isolation rules the harvest rolled on seamlessly. The second problem was La Nina and the absolute certainty of late season tropical rain. My 42 years of wine making in New Zealand has taught me that in seasons like this the only solution is to go early, go hard, and beat the rain. So harvest started 10 days ahead of normal and was done and dusted before the big rain came, and it came in record amounts.

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.

