



Manu is the Maori word for both bird and kite, and the Manu logo is an interpretation of a '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

3000 cases

WINE

SPECIFICATIONS

Acidity: 0.60g/100ml (6.0g/l)

pH: 3.50

Sugar: <1.0 g/l

ALC: 13.3%



From internationally acclaimed winemaker Steve Bird comes Manu, a collection of New Zealand wines that reflect the best of what New Zealand offers.

Steve Bird is regarded as one of New Zealand's top winemakers whose winemaking skills are renowned around the world. The Manu brand has created the opportunity to merge elements of Steve's families indigenous heritage with this distinctive style and quality of wine from one of New Zealand's most celebrated wine regions - Marlborough.

2009 MANU PINOT NOIR

Tasting Notes: A soft approachable wine with moderate structure supporting bright red fruit characters of cherries and plums. The palate exudes warmth and ripeness with hints of smoky oak and chocolate. This wine has beautiful balance and excellent persistence of flavour.

Vinification: Hand harvested and destemmed to open top fermentation tanks. The ferment is conducted by indigenous (wild) yeast over a period of 3 weeks. During this time the ferment cap is plunged by hand 3 times a day for colour extraction. The wine is pressed to barrel prior to the end of fermentation where it is aged for ten months. A small amount of egg white is used to clarify the wine prior to bottling.

The Vineyards: Fruit was selected from three sites located on the southern side of Marlborough's Wairau Valley. The soils are shallow clay loam over shingle. All sites are pruned to 2 canes and trained on a standard vertical shoot positioned trellising system. Extensive canopy management and crop thinning is employed to moderate yields.

Food: The bright fruit characters and hints of smoky oak make this wine an ideal match with almost anything from the barbecue. The wine is moderately structured so will be perfect with lunch as well as at dinner. Winemaker's best match to date: slow roasted whole chicken in the Webber.

