



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

1-2 years

PRODUCTION

9800 cases

WINE

SPECIFICATIONS

Acidity: 0.65g/100ml

(6.5g/l)

pH: 3.32

Sugar: 2.5g/l

ALC: 13.1%



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.

2010 MANU SAUVIGNON BLANC

Tasting Notes: Fruit forward, bright, and lively. This is a classic Marlborough style Sauvignon Blanc with aromas of citrus, herbs, and tropical fruits. The sweet herbs follow through to the palate supported by gooseberry and passionfruit flavours. A beautifully balanced and refreshing finish.

Vinification: We allow a short period of skin contact in the press to maximise 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. The wine is prepared for bottling immediately after fermentation so that the fresh fruit flavours and aromas are preserved.

The Vineyards: The fruit for this wine comes from 100% sustainably managed vineyards in Marlborough's Wairau Valley. The soils are alluvial shingles specifically chosen for their ability to suppress vine vigour and promote early ripening. The vines are trained to a standard vertical shoot positioned trellising system.

Food: Ideally suited to seafood dishes such as scallops or oysters, preferably raw. The bright acidity will refresh the palate even in the presence of creamy sauces. These flavours compliment Ceviche rather well.

