MANU

WINE OF NEW ZEALAND

Manu is the Māori word for both **bird** and **kite**—symbols of freedom, aspiration and the exhilaration of riding the wind.

Inspired by these qualities, Manu is crafted for people who embrace life's adventures withcuriosity, confidence and optimism. Whether sailing to exotic destination, discovering hidden coastal villages, sharing unforgettable meals with friends or simply enjoying the warmth of a summer afternoon, Manu celebrates those moments when life feels limitless.

Every bottle is an invitation to leave the ordinary behind, explore new horizons and savour the freedom that comes from living well.

Cellaring

3–5 years

Production

600 cases

Wine Specifications

Acidity: 5.2g/l (0.52g/100ml)
pH: 3.6
Sugar: 1.0g/l
ALC: 13.5%

2025 Manu Hawkes Bay Syrah

A warm, dry spring brought excellent flowering and an early start to the 2025 growing season in Hawke's Bay. Summer was cooler, allowing fruit to develop flavour while retaining vibrant acidity. Harvest began unusually early, with growers reporting pristine fruit and promising quality across the region. The resulting wines show the ripeness, freshness and balance that make Hawke's Bay so distinctive.

Tasting Notes: Deep ruby with a vibrant purple edge. The bouquet opens with ripe blackberry, dark cherry and plum, followed by violet, cracked black pepper and a hint of spice. The palate is rich yet supple, with generous dark fruit flavours framed by fine tannins. A savoury note adds depth, while fresh acidity carries the wine to a long, balanced finish.

Vinification: Syrah fruit was destemmed and fermented on skins to draw out colour, flavour and tannin. Gentle extraction throughout fermentation helped build structure while retaining the wine's vibrant fruit character. Following pressing, the wine was matured before blending and bottling, allowing its dark fruit, pepper spice and fine tannins to come together.

The Vineyards: Manu Syrah is produced from selected Hawke's Bay vineyards, where warm growing conditions allow the fruit to develop ripe dark berry flavours and the peppery character associated with the variety. Careful canopy management and harvest timing help balance flavour concentration with freshness. Each parcel is selected for its contribution to a Syrah with generosity, structure and a clear Hawke's Bay character.

Food: Open as the evening settles in and something good is cooking. Its dark fruit and pepper spice shine alongside grilled lamb, slow-cooked beef or smoky barbecued eggplant. Add friends, a shared table and no need to hurry.