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

2–5 years

Production

2,000 cases

Wine Specifications

Acidity: 6.3g/l (0.63g/100ml)
pH: 3.4
Sugar: 2.5g/l
ALC: 13.0%

2026 Manu Hawkes Bay Chardonnay

A warm spring brought excellent flowering and set Hawke's Bay up for an early 2026 vintage. January rain replenished soil moisture, followed by warm, settled conditions that brought fruit rapidly to ripeness. Careful harvest timing captured generous flavour and fresh acidity, giving the wines the richness and vibrancy characteristic of Hawke's Bay.

Tasting Notes: Brilliant pale gold with youthful straw highlights.
The bouquet opens with ripe white peach, nectarine and lemon zest, layered with citrus blossom, toasted hazelnut and a subtle touch of vanilla. The palate is generous and finely textured, revealing flavours of stone fruit, ripe citrus and baked apple, with gentle oak adding depth and warmth. Fresh acidity brings balance and definition, carrying the wine to a long, elegant finish.

Vinification: The fruit was harvested in the cool of the morning and gently pressed to preserve its fresh fruit character. After settling, the juice was fermented with selected yeast, with a portion matured in oak to add depth without overwhelming the fruit. The wine remained on fine lees with regular stirring to build texture and complexity, bringing together Hawke's Bay's ripe stone fruit flavours and a fresh, balanced finish.

The Vineyards: Manu Chardonnay is produced from carefully selected vineyards in three distinctive Hawke's Bay areas: Bridge Pa, Ngatarawa and Maraekakaho. The warmer inland sites of Bridge Pa and Ngatarawa contribute ripe stone fruit flavours and a generous palate, while Maraekakaho, near the Ngaruroro River, brings freshness and definition. Careful vineyard management and harvest timing allow each parcel to develop its own character. Together, they create a Chardonnay with richness, balance and a clear sense of Hawke's Bay.

Food: Made for a long lunch that carries into the afternoon. Pour alongside grilled fish with lemon butter, roast chicken with herbs or a generous bowl of seafood pasta. Its ripe fruit and smooth texture also make it a lovely match for mushroom risotto shared around the table.