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

2-4 years

## Production

1,200 cases

## Wine Specifications

Acidity: 5.9g/l (0.59g/100ml)
pH: 3.4
Sugar: 3.5g/l
ALC: 13.0%

# 2026 Manu Hawkes Bay Pinot Gris

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 straw with a soft golden hue. The bouquet opens with ripe pear, white peach and apple blossom, followed by hints of honeysuckle and gentle spice. The palate is generous and finely textured, with flavours of poached pear, nectarine and fresh citrus. A refreshing line of acidity balances the wine's richness and carries it to a smooth, lingering finish.

**Vinification:** Pinot Gris fruit was gently pressed, and the juice settled before fermentation with selected yeast under controlled temperatures. Following fermentation, the wine spent time on its fine lees to develop texture and depth while retaining its fresh pear and stone fruit character. Careful blending brought the parcels together in a balanced, expressive Hawke's Bay style.

**The Vineyards:** Manu Pinot Gris is produced from selected Hawke's Bay vineyards, where warm growing conditions encourage generous fruit flavour. Vineyard management focuses on balanced vine growth and fruit exposure, allowing the grapes to ripen while retaining freshness. Parcels are selected for their complementary flavours and textures, creating a Pinot Gris with both richness and definition.

**Food:** An easy choice when friends gather and the menu takes shape as you go. Serve with grilled prawns, roast pork with apple or a lightly spiced chicken dish. Its generous texture and fresh finish are equally at home with a platter of soft cheeses and seasonal fruit.