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

2-3 years

Production

800 cases

Wine Specifications

Acidity: 5.7g/l (0.57g/100ml)
pH: 3.45
Sugar: 2.5g/l
ALC: 12.5%

2026 Manu Hawkes Bay Rose

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: Delicate salmon pink with brilliant clarity. Made from Pinot Noir, the bouquet offers fresh strawberry, red cherry and raspberry, lifted by rose petal and a hint of citrus zest. The palate is bright and supple, with flavours of summer berries, ripe peach and pink grapefruit. Fine texture and refreshing acidity lead to a clean, lively finish.

Vinification: Pinot Noir fruit was gently handled to achieve the Rosé's delicate colour and fresh red fruit character. Following pressing, the juice was settled and fermented at a controlled temperature with selected yeast to preserve its aromatics. The wine was kept on fine lees for a short period to build a soft palate texture before blending and preparation for bottling.

The Vineyards: Manu Rosé is made from Pinot Noir grown in selected Hawke's Bay vineyards. Careful canopy management and harvest timing encourage bright berry flavours while preserving the acidity essential to a refreshing Rosé. The selected parcels bring together vibrant fruit and gentle texture, expressing a lively side of Hawke's Bay Pinot Noir.

Food: Chill well, find a place in the sun and bring out the food to share. This Pinot Noir Rosé is delightful with grilled prawns, salmon, tomato and basil tart, or a spread of olives, charcuterie and Mediterranean salads.