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

14,000 cases

Wine Specifications

Acidity: 6.3g/l (0.63g/100ml)
pH: 3.3
Sugar: 4.1g/l
ALC: 13.0%

2026 Manu Marlborough Sauvignon Blanc

The 2026 growing season produced fruit of exceptional purity and concentration across Marlborough. A settled spring encouraged even flowering and balanced crop levels, while warm summer days combined with cool evenings allowed flavours to develop slowly without sacrificing freshness. Careful harvest timing ensured every vineyard parcel was picked at optimum ripeness, resulting in wines with remarkable aromatic intensity, vibrant natural acidity and exceptional varietal expression.

Tasting Notes: Brilliant pale straw with youthful green highlights.
The bouquet is intensely aromatic, opening with vibrant passionfruit, ruby grapefruit, lime zest and blackcurrant leaf, layered with citrus blossom, white peach and subtle fresh herb characters that are unmistakably Marlborough. The palate is lively, concentrated and beautifully balanced, revealing generous flavours of passionfruit, guava, ripe citrus and white peach supported by hints of fresh basil and lemongrass. A finely textured mid-palate is carried by crisp natural acidity, finishing long, refreshing and exceptionally pure.

Vinification: Fruit was harvested during the cool of the night using state-of-the-art harvesting technology to preserve freshness and fruit integrity. Following gentle crushing and pressing, the juice was settled to achieve optimum clarity before fermentation in temperature-controlled stainless-steel tanks using carefully selected aromatic yeast. Following fermentation, the wine remained on fine lees with regular stirring to enhance palate texture and complexity while preserving the vibrant primary fruit flavours that define Marlborough Sauvignon Blanc.

The Vineyards: Manu Sauvignon Blanc is produced from carefully selected vineyards throughout Marlborough's celebrated Wairau and Awatere Valleys. Every vineyard is certified under New Zealand's Sustainable Winegrowing programme and planted on free-draining alluvial soils that naturally regulate vine vigour while encouraging concentrated flavour development. Meticulous canopy management throughout the growing season ensures optimum fruit exposure and consistently outstanding fruit quality, allowing every vineyard parcel to express its individual character while contributing to the unmistakable style of Manu Sauvignon Blanc.

Food: Chill well for a sunlit lunch by the water. Its vibrant citrus and fresh herb flavours are a natural match for freshly shucked oysters, ceviche or grilled snapper with lime. Bring out a platter of green-lipped mussels, a crisp summer salad and friends, then let the afternoon unfold.