

Mana

2006 MARLBOROUGH, NEW ZEALAND

- Name Story** Mana is a traditional Maori word meaning the ethereal substance from which magic is formed and souls are made.
- Vineyards and Winemaking** Shallow and stony soils with overlying sandy loam. Hand-picked and pressed. Tank fermentation at warm temperatures. Aged on the lees for 4 months.
- Grapes** 100% Sauvignon Blanc.
Picked: March 7–April 21, 2006.
- Tasting Notes** *Aroma:* Passion fruit and ripe melon, with herbal notes and hints of flint.
Taste: Bright, tropical fruit with a refreshing mineral finish.
- Drink by Date** Ready now.
- Winemaker** *Ant Mackenzie.* Talented winemaker for Oriel and Spy Valley Wines in New Zealand, his trophies include Best Producer at the San Francisco Wine Challenge and White Winemaker of the Year at the Japan Wine Challenge.



Reviews

VINOGRAPHY

9-9.5 out of 10 pts. “Pale gold with green highlights, this wine has a classic nose of gooseberry aromas tinged with cat pee. In the mouth it is bracing with acidity. Crackling limestone, kiwi, and gooseberry flavors race around the palate leaving airy residues of green grass and green apple flavors dangling from the edges of the mouth. Very true to form, and quite delicious.”—Alder Yarrow

WINE ENTHUSIAST

88 pts. “A wine that marries ripe nectarines with more grassy, herbal, tomato-leaf notes. Medium in body, finishing crisp and refreshing.”

Wine Spectator

87 pts. “Subtle and bright, with very good intensity to lime, gravel and grass flavors. Refreshing green apple and thyme notes extend through the finish.”