



MAHANA

MÉTHODE TRADITIONELLE
N.V BRUT



>> Notes from the winemaker

Méthode Traditionelle Brut has a bright and clear appearance with a fine bead. It has a straw, copper tinted colour showing the pinot noir involvement in the blend. The nose is classic with bread dough, biscuit and hints of toast all evident. It is creamy, with a subtle strawberry character from the pinot noir. It is lovely, and reminiscent of good Champagne.

The palate is textural, full, rich and powerful. It has a long finish that is refreshingly dry in the 'brut sauvage', no dosage style. There is some subtle complex aldehyde at the very finish of the palate. Serious and good!

>> Winemaking

This wine has been made in a 'brut sauvage' style employing traditional techniques from a blend of 50% chardonnay and 50% pinot noir.

The extended time of 42 months on lees prior to disgorging has allowed for further autolysis to impart a creamy and nutty complexity to both the nose and palate. It is a wine that is both complex and interesting whilst retaining freshness and vitality. The wine received zero sugar in the final expédition liqueur.

Michael Glover