



THE CLAYS & GRAVELS SERIES

The Mahana Clays & Gravels series goes beyond single vineyard. These wines are made from the finest blocks within our vineyards. They highlight the best that the Upper Moutere “clay” soils and the Waimea Plains “gravel” soils have to offer. They are made using both traditional, as well as very alternative winemaking techniques.

The winemaking style will vary dramatically from year to year in order to best express the soul of the season.

2014 ‘Woolly’s Corner & Cornelia’s Nine’ Pinot Noir Mahana Vineyard

Through years of vineyard development at the Mahana Estate, three blocks of pinot noir have stood out as more unique and powerful than the other blocks. These three blocks have displayed power, structure and a strong vineyard expression which we find truly exciting. Only thirty meters from one another, they express quite distinct characters which showcase the very essence of the terroir philosophy. Here in the 2014 version, the two strongest vineyards are blended.

TECHNICAL NOTES

Varietal: Pinot Noir	Vintage: 2014	Vineyard Location: Upper Moutere	Harvest Date: April 3, 2014
ALC%: 14.0	Brix: 24.0	pH: 3.55	TA: 6.3 g/l
		Residual Sugar: <1 g/l	

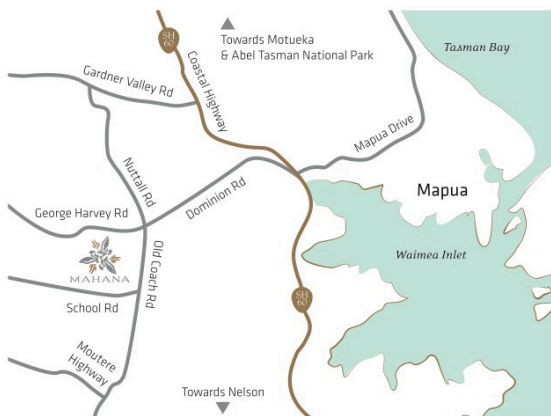
WINEMAKING

The finest two blocks from our Mahana Vineyard were chosen for this wine. The grapes were hand-picked and placed into concrete fermentation vats. 60% of the fruit was kept whole bunch during fermentation allowing for carbonic maceration to take place. After a five-day cold maceration soak, the grapes spent approximately three weeks on skins.

MATURATION

This wine spent a total of 18 months in French oak barrels. A combination of 25% new and 75% older barrels was used for the first 12 months. After that time the wine was racked into 100% neutral barrels for an additional six months.

Unfined ~ Unfiltered ~ No Additions ~ Vegan



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