



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.

2015 ‘Davey’s Lease’ Sauvignon Blanc

Burkes Bank Vineyard

This wine is all about using skin fermentation to explore the textures, aromas, and flavors that are not typically seen in Sauvignon Blanc. Along with fermentation on skins at different temperatures, we are also using acacia barrels to finish the fermentation as well as for maturation. This entirely different species of timber has a real affinity for the sauvignon blanc variety.

TECHNICAL NOTES

Varietal: Sauvignon Blanc	Vintage: 2015	Vineyard Location: Waimea Pains	Harvest Date: April 18, 2015
ALC%: 13.0	Brix: 24.8	pH: 3.23	TA: 8.7 g/l
			Residual Sugar: <1 g/l

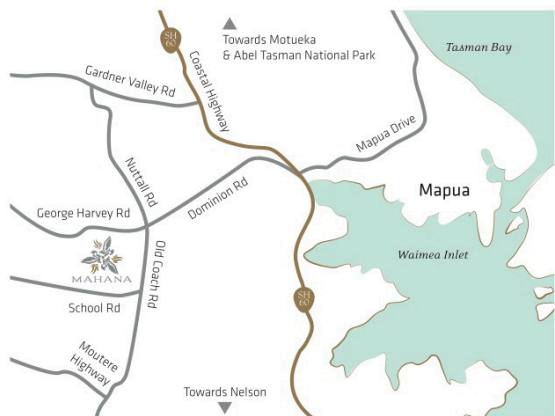
WINEMAKING

This wine is a blend of multiple distinct and complementary techniques. The first batch was de-stemmed and fermented on skins without temperature control (hot ferment-30 degrees C). The second was de-stemmed and fermented with temperature control (cool ferment-15 degrees C). The third was whole bunch, carbonic maceration which requires no temperature control. All three batches were pressed after 10 days on skins.

MATURATION

Spent 12 months in a combination of barriques (225L), hogsheads (300L) and puncheons (500L). Both French oak and Acacia wood was used. The wine remained in barrels for 12 months before being stirred and blended together in stainless steel for an additional 6 months on gross ferment lees.

Unfined ~ No Additions ~ Vegan



FIND US AT:

243 Old Coach Rd, RD 1
Upper Moutere, Nelson
7173, New Zealand
Phone: +64 3 543 2817
Visit: www.mahana.nz

