



# THE MAHANA SERIES

The Mahana series is where it all begins. These wines are made from estate-grown grapes in organic, dry-farmed vineyards. We embrace a model of winemaking that is fundamentally centered on the expression of 'terroir'. This ancient Burgundian philosophy places the highest value on the site, season, and soul of the land on which the vines are grown. With our focus on expressing terroir, we make wine without the addition of acids and enzymes and only use indigenous yeasts for fermentation.



## Mahana Méthode Traditionelle NV Brut

Mahana Vineyard

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

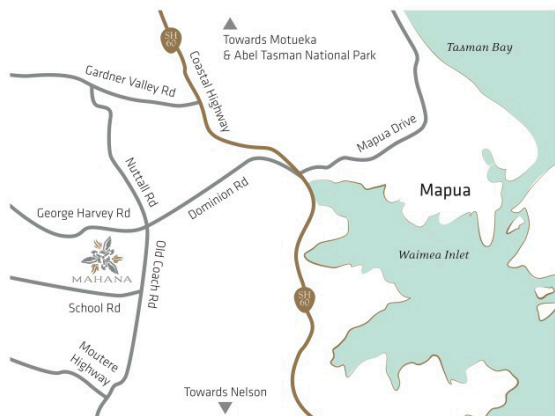
## TECHNICAL NOTES

Varietal: Chardonnay & Pinot Noir	Vintage: NV	Vineyard Location: Upper Moutere
ALC%: 13.0	Disgorged In: October 2015	Residual Sugar: <1 g/l

### 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 nose and palate. It is a wine that is both complex and interesting while retaining freshness and vitality. It received zero sugar in the final expédition liqueur.

Unfined ~ No Additions ~ Vegan



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