



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.

2016 Mahana 'Carbonique' Pinot Noir Mahana Vineyard

Here at Mahana, we do things differently than most, especially when it comes to rosé. We begin by identifying particular blocks of pinot noir ideal for rosé in our Mahana vineyard early on and earmark them. This means that they are both organic and dry grown. If you want to make a serious rosé, then you are going to need to start with some serious fruit!



TECHNICAL NOTES

Varietal: Pinot Noir	Vintage: 2016	Vineyard Location: Upper Moutere	Harvest Date: April 11, 2016	
ALC%: 14.0	Brix: 24.0	pH: 3.51	TA: 6.6 g/l	Residual Sugar: <1 g/l

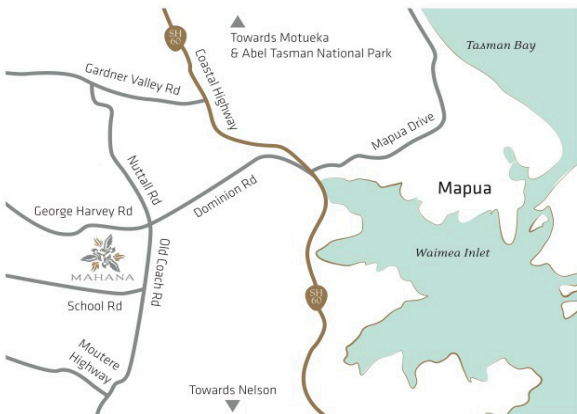
WINEMAKING

The fruit was kept 100% whole bunch and sealed into our press for a total of five days. During this time, partial carbonic maceration began to take place. The grapes were then pressed and allowed to begin wild fermentation.

MATURATION

The juice was pressed directly into neutral French barrels to finish primary fermentation. It remained there, on fermentation lees, for approximately five months.

Unfined ~ No Additions ~ Vegan



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