



# 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.



## 2015 Mahana Pinot Gris

Burkes Bank Vineyard

The Pinot Gris variety is not white but a brown, dark copper color so why would it be made as a 'white' wine? We sought to investigate both the natural color and a phenolic tannin in the winemaking process. After all, it's neither Pinot Blanc nor Pinot Noir...it is Pinot GRIS.

## TECHNICAL NOTES

Varietal: Pinot Gris	Vintage: 2016	Vineyard Location: Waimea Pains	Harvest Date: April 8-15, 2016	
ALC%: 13.0	Brix: 22.6	pH: 3.50	TA: 6.0 g/l	Residual Sugar: 7.1 g/l

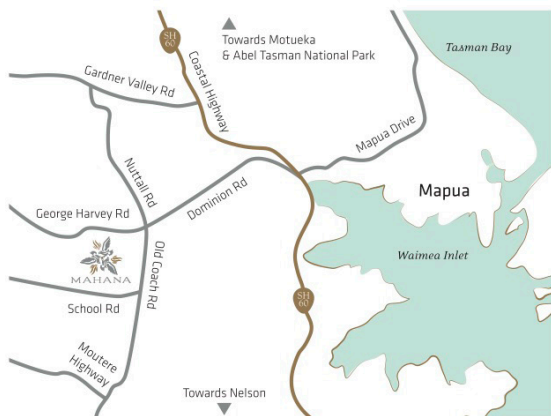
### WINEMAKING

The fruit was hand-harvested and received no additions before being de-stemmed into a concrete fermentation vat. There, it was fermented on skins for four days by indigenous yeasts. It was then pressed to stainless steel tank to complete fermentation.

### MATURATION

Two-thirds of the wine matured in old French oak barrels for twelve months. One-third was fermented and remained in stainless steel tank without temperature manipulation and with the incorporation of high-solid content.

Unfined ~ No Additions ~ Vegan



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