



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.

2014 Mahana Pinot Noir Mahana Vineyard

Here at Mahana, we are blessed with pinot noir on Albic Ultic clay. This means that we have no need for supplementary irrigation. There is a certain rusticity or tannic robustness that is derived from the soil. We must focus our winemaking on what does not come easily here, and that is restraint, elegance, and perfume. We achieve this by utilizing whole bunch components in our winemaking and limiting maceration through pigéage.

TECHNICAL NOTES

Varietal: Pinot Noir	Vintage: 2014	Vineyard Location: Upper Moutere	Harvest Date: March 26-April 3, 2014	
ALC%: 14.0	Brix: 24.0	pH: 3.51	TA: 6.5 g/l	Residual Sugar: <1 g/l

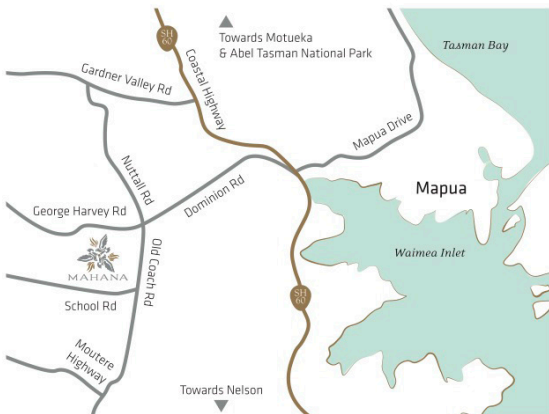
WINEMAKING

The fruit received no additions before being placed directly into a concrete fermentation vat, where it fermented spontaneously, by indigenous yeasts. The final blend contained a 30% whole-bunch component and was bottled without fining.

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.

Unfiltered ~ Unfined ~ No Additions ~ Vegan



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