



# 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 Riesling

Burkes Bank Vineyard

The Mahana Riesling is all about the balance between acid, sugar, and phenolics to bring about richness rather than a simple acid – sugar balance to hide lean austerity. The palate is rich and weighty despite being only 9.5% alcohol. The combination of 40g/l residual sugar along with a good phenolic backbone gives this wine an element of texture despite its lightweight frame.

## TECHNICAL NOTES

Varietal: Riesling	Vintage: 2016	Vineyard Location: Waimea Pains	Harvest Date: April 12, 2016	
ALC%: 9.5	Brix: 22.3	pH: 3.40	TA: 6.7 g/l	Residual Sugar: 40 g/l

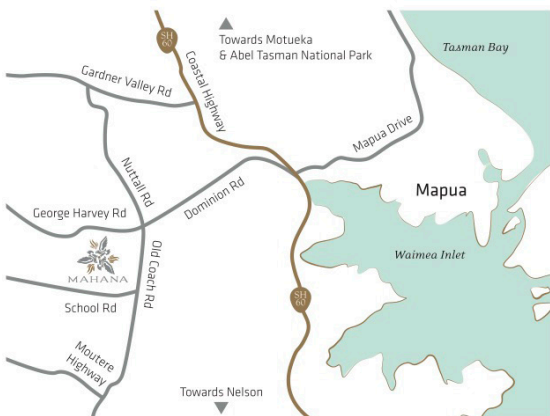
### WINEMAKING

The fruit received no additions before being pressed into a stainless steel tank for a quick cold settle before being warmed up and allowed to ferment by indigenous yeast with high solids at warm temperatures.

### MATURATION

This wine was aged in stainless steel, on lees, for approximately six months. The fermentation stopped naturally at 40 g/l residual sugar.

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](http://www.mahana.nz)

