



# 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 Sauvignon Blanc

Burkes Bank Vineyard

Sauvignon blanc can be so much more than a simple display of cool climate varietal aroma based around thiols and pyrazines. What about mouthfeel? What about texture? What about interest and drinkability? Sauvignon blanc is a food servant designed to deal with goat's cheese, oysters, smoked salmon...but to do this it must have the structural and textural weaponry to assist.

## TECHNICAL NOTES

Varietal: Sauvignon Blanc	Vintage: 2015	Vineyard Location: Waimea Pains	Harvest Date: April 15, 2015
ALC%: 12.5	Brix: 21.5	pH: 3.07	TA: 8.7 g/l
			Residual Sugar: <1 g/l

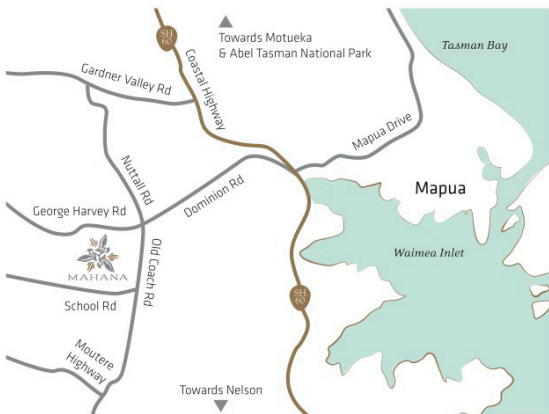
### WINEMAKING

Wild ferment, no additions, natural malolactic fermentation kicked off in summer and was allowed to finish. It spend the entire maturation time on gross ferment lees until prep for bottling began.

### 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



### 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)

