

Mahi



Mahi, meaning 'our work, our craft', began in 2001, fulfilling a dream of ours. After 15 vintages it was time to do our own thing. With a strong focus on single-vineyard wines, and now backed up by a series of premium regional wines from Marlborough, the idea behind Mahi is to respect and promote the individuality of the various vineyards.

The Mahi symbol represents the strength, life, and growth of the native New Zealand frond (fern), with the understanding that wine should never be rushed to bottle, respecting its ability to evolve naturally over time.



2019 Mahi Alchemy Chardonnay

Elegant in structure showing green melon and citrus peel aromas. Creamy in the mid-palate giving weight and texture, with the acidity assisting the linearity and length.

Varieties:	Chardonnay
Winegrowing team:	Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers, and brilliant vintage staff
Alcohol:	13.5%
Titrateable Acidity:	7.1 g/L
Residual Sugar:	1.6 g/L
Harvest Period:	Hand-picked, 21 & 26 March
Brix at Harvest	21.3 – 22.0

Winemaking details

The aim for this Chardonnay is to retain a fresh structure with complexity and texture rather than producing a wine that is too broad.

This fruit comes from a small parcel from the Badlands vineyard, located in the Rapaura region of Marlborough. The area was once old riverbed and as such the soils have a lot of river stones, combined with silt and clay components also. Typically, it is a slightly warmer area of the valley and as such we find the fruit gives more tropical notes.

All of the grapes were hand-picked and then whole-cluster pressed. The resulting juice went straight to French oak barrels and fermented with indigenous yeast from the vineyard. After fermentation the wine sat on yeast lees for fifteen months prior to bottling.

Vintage

The 2019 vintage proved to be our earliest finish ever, which also fits in with our earliest start by five days, starting on March 7th. Strangely enough, although it was our earliest vintage it was definitely not our warmest. I personally believe, however, that I will remember this harvest as one of our best, with excellent fruit quality and ideal weather conditions.

This vintage can be defined by a number of characteristics, starting with lower rainfall. From Christmas Day until the end of harvest and overall, we received only 75% of our normal rain through the entire growing period. We also saw smaller berries, especially in Pinot Noir and Chardonnay, but also in Sauvignon. Pinot was hit very hard, and we were down nearly 50% but also the Sauvignon berries were about 30% smaller than last year.

With no rain there was hardly any Botrytis inoculum around and the fruit was the cleanest we have seen in a number of years. This was also helped by the warmer days, especially since the start of January where the deviation from average growing degree days really kicked in.

