

# 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 Twin Valleys Pinot Noir

Dark cherries along with some savoury red fruit notes, and a hint of spice from the whole bunch show on the nose.

The palate has freshness as it was picked at lower alcohol and good acidity. Rounded tannins and slight stem helps give a long finish that will reward more time in bottle.

<b>Varieties:</b>	Pinot Noir
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers, and brilliant vintage staff
<b>Alcohol:</b>	12.6%
<b>Titrateable Acidity:</b>	6.1 g/L
<b>Residual Sugar:</b>	<1.0 g/L
<b>Harvest Period:</b>	16 March
<b>Brix at Harvest:</b>	22.6

## Winemaking details

After working with the Twin Valleys fruit for 16 years and watching the Pinot Noir improve as the vines aged and we got a better understanding of the fruit we eventually decided that it was at a level that we could bottle some by itself.

The vineyard is on the top terrace of the Wairau Valley, where the soils are complex, though free-draining, and the temperatures are cool, therefore suiting low cropped thin-skinned Pinot Noir.

From the preferred Bernard clone, 115, the fruit ripened very evenly, especially with the wings removed, and the small-berried bunches were hand-harvested before being cooled overnight. After sorting, 30% of the bunches were retained as whole bunches through the native ferment and the wine left on skins for just over three weeks, before being run to French barriques.

After maturing for 16 months the wine was fined with an organic egg-white and bottled unfiltered.

## 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.

