

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.



2020 Mahi Marlborough Chardonnay

We love Chardonnay!

This wine is a complex, textural wine that exhibits the slight creaminess on the mid-palate that is the key characteristic of Chardonnay.

The structure still retains acidity giving length and freshness.

Varieties:	Chardonnay
Winegrowing team:	Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers, and brilliant vintage staff
Alcohol:	13.4%
Titratable Acidity:	6.6 g/L
Residual Sugar:	<1.0 g/L
Harvest Period:	Hand-picked, 23 March – 1 April
Brix at Harvest:	21.5 – 23.5

Winemaking details

The aim for this Chardonnay is to retain a fresh structure with a complex palate. It is the vineyards, wild-ferment and barrel characters that make up the complex nose and palate.

This fruit comes from three vineyards; the Taylor Vineyard, which is in the Rapaura area, the Twin Valleys vineyard, which we have been working with since 2003 and a ten rows of Clone 1066 from the Mahi home block.

All of the vines were intensively hand-tended, and the grapes hand-picked and then taken to the winery for whole-cluster pressing. The resulting juice went straight to French oak barrels and fermented with indigenous yeast from the fruit. After fermentation the wine sat on yeast lees for eleven months prior to blending and bottling.

Vintage

This year, which was the 20th vintage of Mahi, started two weeks later than 2019, on March the 20th, but finished only one day later, with our last lot of fruit coming in on April 9th, so for Mahi it was one of our most condensed vintages.

A vintage we will never forget as picking and winemaking were partly dictated by Covid-19. While it was difficult to work the 'virus vintage' (and we are hoping that it will be the only one?!) the overall vintage was saved by having such great growing and picking weather.

Rainfall through the period of December 21 through to April 7 was only 20mm, which is a record low over that essential period for us and the temperatures through the season were the closest that we have had to the 'normal' for quite a few years. The cooler ripening compared to some recent warmer years has given us some intense fruit flavours, nice acidities, and elegant structures.

Again, this year we had a great multi-cultural team with people from China, India, the US, Ireland, and NZ, and even though we didn't see as much of each other as normal it worked well and is definitely not a vintage we will forget.

