

# 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.



<b>Variety:</b>	Sauvignon Blanc
<b>Region:</b>	Marlborough
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	14.5 %
<b>Total Acidity:</b>	6.3 g/l
<b>Residual Sugar:</b>	2.5 g/l
<b>Brix at Harvest:</b>	23.9
<b>Harvest:</b>	Handpicked
<b>Harvest Period:</b>	7 <sup>th</sup> April, 2013

## Winemaking details

This wine comes from a small hillside parcel on the southeast boundary of the township of Blenheim. The vineyard is run by Perry and Stephanie Gilbert, who also live on the property, ensuring great attention to detail.

The north-facing aspect means that the grapes receive as much sunshine hours as possible helping them to ripen well and are often some of the earlier grapes of our vintage.

The soil structure has a higher percentage of clay, which we have found gives extra weight and interest to the palate, adding texture and suppleness to the wine.

The grapes were hand-picked, whole-cluster pressed and taken straight to French barriques without any chemical additions. It was fermented with indigenous yeast in the barrels, helping to add complexity and texture, without dominating the nose.

The wine was left on yeast lees for eleven months, which were stirred regularly. This meant that the yeast added both savoury notes and also served to work as a natural fining agent. After time in barrique it was gently racked then bottled without fining.

## Vintage

The 2013 vintage for us was relatively short affair in comparison to the previous five vintages at Mahi. The warm, dry and clear summer we experienced continued over harvest however interestingly temperatures were not higher than average. Because of the clear skies the diurnal differentiation (difference between night and day temperatures) was greater than normal serving to retain both flavour and acidity in the grapes and the clear days meant there was very little Botrytis pressure so the fruit that came into the winery was very clean

