

# 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.



## 2015 Mahi Twin Valleys Gewürztraminer

A full, dry wine it has great middle palate and length with Turkish delight flavours and citrus overtones. The fruit characters will continue to evolve in the bottle, both filling out and giving lovely developed spicy notes over time.

<b>Variety:</b>	Gewürztraminer
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	14.5 %
<b>Titratable Acidity:</b>	3.7g/l
<b>Residual Sugar:</b>	1.1g/l
<b>Brix at Harvest:</b>	25.2
<b>Harvest Period:</b>	Handpicked, 3 <sup>rd</sup> April 2015

## Winemaking details

The fruit comes from a small parcel in the Twin Valleys Vineyard, located in the Fareham Lane area of Marlborough. The vineyard, owned and run by Pete and Anne Reed, is at the western end of the Wairau Valley, where it meets the Waihopai Valley. The vines for this wine come from four different clones, all contributing their own characters and flavours.

In the winery the grapes were whole-cluster pressed, with the free-run juice being taken to tank for fermentation. The fermentation was not inoculated so the wild yeasts that come from the vineyard completed the fermentation.

A real goal at Mahi is to make wine in as natural a way possible and we have found that the succession of different yeasts from the vineyard provide wines of greater depth and complexity. The wine was left to rest on yeast lees, with the occasional stir to assist in giving some extra savoury mid-palate richness.

## Vintage

The 2015 vintage will be remembered as one of very low rainfall and small crops of clean, intensely flavourful berries. As with the harvest of 2014 it was an early vintage, which is what you would expect with small crops, but there were a few factors that made this one quite unique.

Firstly we had quite cool conditions through the flowering period as well as some rain on December 10 and 11, which is right in the middle of flowering. With the pollen falling to the ground this seems to have contributed to the low crops but there were also low bunch numbers which may have been a response to lower carbohydrate reserves in the vines after the larger 2014 season. It is hard to determine the primary reason but because of a number of influences the crops that were set in December were significantly lower than recent years.

