

Mahi



Mahi, meaning 'our work, our craft', began in 2001, fulfilling a dream for Brian and Nicola Bicknell. 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.



2009 Mahi Marlborough Chardonnay

A well structured, elegant wine with vibrant, citrusy, peachy, slightly nutty flavours showing good delicacy and harmony

Variety:	Chardonnay
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	14.0%
Titrateable Acidity:	6.4 g/l
Residual Sugar:	2.1 g/l
Brix at Harvest:	22.6 – 24.2
Harvest:	Handpicked
Harvest Period:	Mar 30 th to April 18 th , 2009

Winemaking details

The aim for this Chardonnay is to retain a fresh structure with a complex palate. We therefore minimise the malolactic fermentation so that it is really the vineyards, fruit, wild-ferment and barrel characters that make up the complex nose and palate.

This fruit comes from four vineyards, our 18 rows of the Home vineyard, the one hectare vineyard of Bruce and Beverley Cook, the Taylor Vineyard, and a small amount from the Twin Valleys vineyard, which we have been working with since 2003.

All of the vines were intensively hand-tended and then the grapes hand-picked prior to whole-cluster pressing at the winery. The juice goes to barrel with high solids and ferments totally with the indigenous yeasts that arrive with the fruit. All the wine is fermented in French oak barriques and sits on the yeast lees for eleven months prior to taking it to bottle.

In order to retain the structure of the wine we only allow a small portion of the blend to go through malo-lactic, meaning that the wine maintains elegance with age. It also allows the wine to be enjoyed with a wide range of foods, rather than dominating dishes.

Vintage

The 2009 crush was a relative breeze, made slightly stressful as we started picking before the extensions to the winery were fully complete. With this in mind we were super fortunate as it was a late harvest for us.

The winery and weather were very kind to us, with all the equipment working well and the picking decisions relatively easy. Being a cooler vintage higher acid levels were retained which suits our style of later harvesting, aiming at palate texture rather than early picked primary fruit notes.



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