

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 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 this year is slightly richer than normal as the crops were low but it still finishes fresh and smooth.

Variety:	Chardonnay
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	13.7 %
Titratable Acidity:	5.4 g/l
Residual Sugar:	1.0 g/l
Brix at Harvest:	21.4 – 23.8
Harvest:	Handpicked
Harvest Period:	25 th March – 10 th April

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; the one hectare vineyard of Bruce and Beverley Cook, the Taylor Vineyard which is in the Rapaura area the Twin Valleys vineyard, which we have been working with since 2003 and a very small amount of recently planted Clone 1066 from the Mahi home block in front of the winery.

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 bottling.

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.



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