

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 Pinot Gris

This wine shows an array of characters, ranging from ripe pear through to roasted almond notes.

This is complemented by some secondary characters from the natural yeast ferments and also some barrel aging. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.

Variety:	Pinot Gris
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	13.5%
Total Acidity:	6.5 g/l
Residual Sugar:	3.2 g/l
Brix at Harvest:	23 – 241.1
Harvest Period:	7 th – 9 th April, 2015

Winemaking details

Our Marlborough Pinot Gris comes from one vineyard located just outside the township of Ward in the Awatere Valley. It is owned and managed by Pam and Polly Francis. The fruit was hand-picked and then whole-cluster pressed so that the time on skins was minimised. A portion of this juice was barrel-fermented in older French oak to give greater weight, though ensuring that wood is not evident on the nose. The balance of the wine was fermented cool to retain the fruit characters from our vineyards.

The final blend this year was made solely from free-run juice, as we feel it gives a more elegant and subtle wine, especially with Pinot Gris, that has quite 'grey' coloured skins.

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.

The wine

Each year the fruit is slightly different and so the blending is constantly interesting. This year the barrel and wild portions account for 12% of the blend, which we felt gave a good balance.

The fruit intensity allowed this and we will keep assessing the blends on an annual basis, aiming to make 'real' wines that express our vineyards and personalities.



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