

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 Ward Farm Pinot Gris

A rich but dry style of Pinot Gris with complex yeast, fruit and barrel notes showing.

All hand-picked from a single vineyard in south Marlborough the aim is to create a wine with texture and drinkability that works with food.

Bottled unfiltered and unfiltered we are aiming to show the wine in its most authentic form.

Variety:	Pinot Gris
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	14.0 %
Total Acidity:	5.5 g/l
Residual Sugar:	3.14 g/l
Brix at Harvest:	23.1
Harvest Period:	Handpicked 9 th April 2015

Winemaking details

The focus with this wine is to provide a drink that has texture and depth, rather than focussing solely on primary fruit notes. We want a wine that satisfies across the palate and employ a number of techniques to achieve this.

Our Pinot Gris all comes from a single vineyard in Ward that is owned and managed by Pam and Polly Francis.

The fruit, from four different clones, is all hand-picked and then run over the sorting table in the winery so that the winery team get to sort through the grapes. It is then whole-cluster pressed and run to barrels, mainly older, where it ferments with the natural yeast from the vineyard.

It sits in barrel for fifteen months before being bottled unfiltered and unfiltered.

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.



PO Box 33, Terrace Rd, Renwick, Marlborough, New Zealand.

www.mahiwine.co.nz T:+64 3 572 8859 F:+64 3 572 8814 E:sales@mahiwine.co.nz