

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.



2016 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 is slightly rich but still finishes fresh and smooth.

Variety:	Chardonnay
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	13.5 %
Titratable Acidity:	5.5 g/l
Residual Sugar:	<1.0 g/l
Brix at Harvest:	20.9 – 23.0
Harvest:	Handpicked
Harvest Period:	29 th March – 20 th April 2016

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 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

After a cool start to the growing season in September we had a warm spell late November and early December which really suited flowering. Christmas was slightly cooler than midway through January it started to heat up and the ripening season has been one of our warmer ones of late. In general the acids in the juice are slightly lower than some years, and there have been some blocks we picked a bit earlier to retain that acidity, leaving the balance out to get the texture on the palate that we focus on.

After about 18 months of drought like conditions we had two rains just as we were easing into picking. To be fair a few of us were pretty nervous when the second rain came through, but as so often happens the beautiful mountains to the north-west of us protected us from the next bout of showers and the last three weeks made all the difference, giving us clear fine weather and allowing us the leisure of picking as our parcels ripened.



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