

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 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:	14.0%
Total Acidity:	5.8 g/l
Residual Sugar:	<1 g/l
Brix at Harvest:	23.4
Harvest Period:	April 12, 2016

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 machine-picked to bin so maceration 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

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. We had taken our Pinot Noir for Rosé and had a break in picking planned but 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 have made all the difference, giving us clear fine weather and allowing us the leisure of picking as our parcels ripened, and allowing longer time on the vine if required.



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