

# 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 Sauvignon Blanc

This wine shows an array of fruit characters, ranging from citrus through to tropical 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.

<b>Varieties:</b>	Sauvignon Blanc
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.5%
<b>Total Acidity:</b>	6.7g/l
<b>Residual Sugar:</b>	<1.0 g/l
<b>Brix at Harvest:</b>	19.0 – 23.9
<b>Harvest Period:</b>	31 <sup>st</sup> March – 21 <sup>st</sup> April 2016

## 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 Sauvignon this year comes from six different vineyards, all of them giving particular attributes to the final wine.

The hand-picked fruit was whole-cluster pressed so that the time on skins was minimised. A portion of this juice, 12% this year, 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 native ferment portion, 12%, also adds levels of flavour and texture, giving a savoury note that balances some sweeter fruit.

The final blend was made solely from free-run juice, as we feel it gives a more elegant and subtle wine, a key for us.

## 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 then 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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