

# 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.



## 2017 Mahi Marlborough Pinot Noir

A full and rich bouquet, this wine is mouthfilling, ripe and supple with good complexity. Dark cherries and plums combine with soft tannins to give a well-rounded finish.

<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.2%
<b>Total Acidity:</b>	5.0 g/l
<b>Residual Sugar:</b>	<1 g/l
<b>Brix at Harvest:</b>	22.4 – 24.2
<b>Harvest:</b>	Handpicked
<b>Harvest Period:</b>	30 <sup>th</sup> March – 11 <sup>th</sup> April 2017

## Winemaking details

This wine comes from three vineyards throughout Marlborough, all lending different characters to the wine. The Twin Valleys portion from the cooler Fareham Road area gives us the palate structure that we require; offering finesse to the back-palate. Fruit from the Byrne vineyard this year gave some lovely delicacy, though bigger blacker fruit notes than we have seen before. The final portion came from Ward, approximately 45 kilometres south of Blenheim, providing great depth to the palate, with rich black fruit characters.

In the winery the grapes were predominantly destemmed before going to small vats for cold soaking prior to fermentation, allowing the extraction of soft tannins and colour at the juice stage rather than in the harsher alcoholic stage during and after fermentation. The grapes were then fermented solely with indigenous yeasts offering a wide variety of flavours and helping us to attain better texture.

During fermentation the skins and juice were hand-plunged on average three times per day, with the temperatures peaking at about 34 degrees. When finished the wine was taken straight to French barriques where it sat for 13 months. The wine was then gently racked, blended, and lightly fined with organic egg whites before bottling.

## Vintage

There are a number of distinguishing characteristics about this vintage, with the first being that it was one of our latest starts to date. Temperatures were not particularly low but the sunshine hours, especially in March had been a bit lower which slowed the process of photosynthesis.

This year we harvested at slightly lower Brix than usual to make sure that the fruit was clean and aromatic rather than leaving it out to go through the tail ends of both Cyclone Debbie and Cook. Because of this something like 85% of the harvest came in over a relatively short period so there were a few long days and nights. The ferments were super aromatic and it was a year that gentle fruit handling and lower crop levels were appreciated, and one that really showed the value of having our own winery.



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