

# Mahi



Mahi, meaning 'our work, our craft', began in 2001, fulfilling a dream for Brian and Nicola Bicknell. 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.



## 2007 Mahi Boundary Farm Sauvignon Blanc

This wine displays a combination of tropical and herbal notes on the nose. On the palate the influence of the wild yeast and oak component combine to give lifted stone fruit characters such as nectarine and dried apricots. A rich and full style of Sauvignon Blanc.

<b>Variety:</b>	Sauvignon Blanc
<b>Region:</b>	Marlborough
<b>Winemaker:</b>	Brian Bicknell
<b>Alcohol:</b>	14.0%
<b>Total Acidity:</b>	6.0 g/l
<b>Residual Sugar:</b>	<1.0 g/l
<b>Brix at Harvest:</b>	23.5
<b>Harvest:</b>	Handpicked
<b>Harvest Period:</b>	22 <sup>nd</sup> March, 2007

## Winemaking details

This wine comes from a small hillside parcel on the southeast boundary of the township of Blenheim. The vineyard is run by Perry and Stephanie Gilbert, who also live on the property, ensuring great attention to detail.

The north-facing aspect means that the grapes receive as much sunshine hours as possible helping them to ripen well and are often some of the earlier grapes of our vintage.

For this reason the Boundary Farm Sauvignon Blanc 2007 was the first Mahi fruit into our new winery.

The grapes were 100% hand-picked, whole-cluster pressed and taken straight to French barriques (10% new oak) where it was fermented with indigenous yeast, helping add to the complexity and texture.

The wine was left on yeast lees for ten months, which were stirred regularly. This meant that the yeast added both savoury notes and also served to work as a natural fining agent.

## Vintage

In 2007 we very lucky as the weather worked in our favour ensuring there was no climatic or disease pressure forcing us to pick when we didn't want to. Earlier in the season the cool temperatures during flowering meant that crops were generally low. This suits the style that we aim for at Mahi, allowing the grapes to ripen fully and providing wines with great palate weight.



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

[www.mahiwine.co.nz](http://www.mahiwine.co.nz) T:+64 3 572 8859 F:+64 3 572 8814 E:sales@mahiwine.co.nz