

# 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.



## 2011 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>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	14.0 %
<b>Total Acidity:</b>	6.9 g/l
<b>Residual Sugar:</b>	1.94 g/l
<b>Brix at Harvest:</b>	23.5
<b>Harvest:</b>	Handpicked
<b>Harvest Period:</b>	1 <sup>st</sup> & 8 <sup>th</sup> April 2011

## 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.

The soil structure has a higher percentage of clay, which we have found gives extra weight and interest to the palate, adding texture and suppleness to the wine.

The grapes were hand-picked, whole-cluster pressed and taken straight to French barriques without any chemical additions. It was fermented with indigenous yeast in the barrels, helping to add complexity and texture, without dominating the nose.

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

After time in barrique it was gently racked then bottled without fining.

## Vintage

The 2011 crush for us was characterised by the very low rainfall. This made picking decisions much easier and allowed us to take the fruit as we wanted.

It was quite a late vintage for us, which allowed the flavours to develop, and as we had a great team in the winery it made life easy.

