

# 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.



## 2010 Mahi Marlborough Chardonnay

A well structured, elegant wine with vibrant, citrusy, peachy, slightly nutty flavours showing good delicacy and harmony

<b>Variety:</b>	Chardonnay
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.5%
<b>Titrateable Acidity:</b>	6.2 g/l
<b>Residual Sugar:</b>	1.8 g/l
<b>Brix at Harvest:</b>	22.9 – 24.1
<b>Harvest:</b>	Handpicked
<b>Harvest Period:</b>	April 9 <sup>th</sup> to 13 <sup>th</sup> , 2010

## Winemaking details

The aim for this Chardonnay is to retain a fresh structure with a complex palate. We therefore minimise the malolactic fermentation so that it is really the vineyards, fruit, wild-ferment and barrel characters that make up the complex nose and palate.

This fruit comes from three vineyards; the one hectare vineyard of Bruce and Beverley Cook, the Taylor Vineyard which is in the Rapaura area and run organically, and a small amount from the Twin Valleys vineyard, which we have been working with since 2003.

All of the vines were intensively hand-tended and then the grapes hand-picked prior to whole-cluster pressing at the winery. The juice goes to barrel with high solids and ferments totally with the indigenous yeasts that arrive with the fruit. All the wine is fermented in French oak barriques and sits on the yeast lees for eleven months prior to taking it to bottle.

In order to retain the structure of the wine we only allow a small portion of the blend to go through malo-lactic, meaning that the wine maintains elegance with age. It also allows the wine to be enjoyed with a wide range of foods, rather than dominating dishes.

## Vintage

The 2010 crush for us was characterised by the very low rainfall in April, just 5mm up to the 28<sup>th</sup>. 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 the same team in the winery as 2009 life was good.



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