

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.



2010 Mahi Marlborough Pinot Gris

This wine shows an array of fruit characters, ranging from rose petal through to crème caramel 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.

Variety:	Pinot Gris
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	14.0%
Total Acidity:	5.5 g/l
Residual Sugar:	1.6
Brix at Harvest:	22.2 – 25.1
Harvest Period:	April 4 th – April 20 th

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 Marlborough Pinot Gris this year is from one vineyard but in the future as we find suitable vineyards we may use more than one. The picking was both with machine and hand, with the focus being to take the juice away from the skins as quickly as possible.

The hand-picked fruit was whole-cluster pressed so that the time on skins was minimised. A portion of this juice 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 final blend this year was made solely from free-run juice, as we feel it gives a more elegant and subtle wine, especially with Pinot Gris, that has quite 'grey' coloured skins.

Vintage

The 2010 crush for us was characterised by the very low rainfall in April, just 5mm up to the 28th. 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.

The wine

Each year the fruit is slightly different and so the blending is constantly interesting. This year the barrel and wild portions account for 8% of the blend, which we felt gave a good balance.

The fruit intensity allowed this and we will keep assessing the blends on an annual basis, aiming to make 'real' wines that express our vineyards and personalities.



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