

# 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.



## 2008 Mahi Twin Valleys Chardonnay

Elegant and rich, this is a finely balanced and very subtle wine. Rich and ripe flavours, a hint of butterscotch and a slightly creamy texture help to give nice weight and finish.

<b>Variety:</b>	Chardonnay
<b>Region:</b>	Marlborough
<b>Winemaker:</b>	Brian Bicknell
<b>Alcohol:</b>	13.5%
<b>Total Acidity:</b>	4.9 g/l
<b>Residual Sugar:</b>	1.6 g/l
<b>Brix at Harvest:</b>	22.75
<b>Harvest:</b>	Handpicked
<b>Harvest Period:</b>	28 <sup>th</sup> March & 2nd April 2008

## Winemaking details

The aim for this Chardonnay is to retain a fresh structure rather than producing a wine that is too broad. We therefore minimise the malolactic fermentation so that it is really the vineyard, fruit, wild-ferment and barrel characters that make up the complex nose and palate.

This wine comes from a small parcel in the Twin Valley Vineyard, located in the Fareham Lane area of Marlborough. The vineyard is at the western end of the Wairau Valley, on the junction with the Waihopai Valley. The influence of the constant river flow has resulted in the silt being washed away and the soils remaining both rocky and devigourated.

Being some distance from the sea the climate is also cooler. The grapes therefore typically ripen more slowly and retain an interesting mineral character.

The vines are all from the favoured Clone 95 which we have found suits this area as the fruit comes in with good acid balance which we endeavour to retain. The vines were cropped low to ensure ripeness and palate richness. In the winery the grapes were whole-cluster pressed and the high-solids juice taken straight to French barriques for fermentation with indigenous yeast. After 11 months in oak we felt the balance was correct and took the wine from barrel. It was then aged further in tank on yeast lees prior to being racked and gently fined before bottling.

## Vintage

The 2008 crush was a very quick vintage for us. There were two rain periods during harvest, however our picking schedule enabled the fruit to handle this and it turned out to be one of our favourite vintages. By having total control in the winery and a great team through the vintage we ensured that the fruit was picked at the right time and respected throughout.



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