

# 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 Twin Valleys Gewürztraminer

A full, rich wine it has great middle palate and length with Turkish delight flavours and citrus overtones. The fruit characters will continue to evolve in the bottle, both filling out and giving lovely developed spicy notes over time.

<b>Variety:</b>	Gewürztraminer
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	14.1%
<b>Titrateable Acidity:</b>	4.3 g/l
<b>Residual Sugar:</b>	1.5 g/l
<b>Brix at Harvest:</b>	23.9
<b>Harvest Period:</b>	6 <sup>th</sup> -8 <sup>th</sup> April, 2010

## Winemaking details

We aim to retain some citrus and freshness character in the wine rather than an oily, over-blown style of Gewürztraminer.

The fruit comes from a small parcel in the Twin Valleys Vineyard, located in the Fareham Lane area of Marlborough. The vineyard, owned and run by Pete and Anne Reed, is at the western end of the Wairau Valley, where it meets the Waihopai Valley. Many years of river flow action and earthquake movement has resulted in a vineyard that is elevated but still dominated by river stones. There is enough silt and clay intermingled to provide the vines with the nutrients they require, and also gives the wines extra palate weight and texture.

The vines for this wine come from four different clones, all contributing their own characters and flavours.

In the winery the grapes were whole-cluster pressed, with the free-run juice being taken to tank and older French barrels for fermentation. The fermentation was not inoculated so the wild yeasts that come from the vineyard completed the fermentation. A real goal at Mahi is to make wine in as natural a way possible and we have found that the succession of different yeasts from the vineyard provide wines of greater depth and complexity. The wine was left to rest on yeast lees, with the occasional stir to assist in giving some extra savoury mid-palate richness.

## 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, which allowed the flavours to develop, and as we had the same team in the winery as 2009 life was good.

