

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.



2009 Mahi Ward Farm Pinot Gris

A rich but dry style of Pinot Gris with complex yeast, fruit and barrel notes showing.

All hand-picked from a single vineyard in south Marlborough the aim is to create a wine with texture and drinkability that works with food.

Variety:	Pinot Gris
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	13.4%
Total Acidity:	5.6g/l
Residual Sugar:	1.2 g/l
Brix at Harvest:	23.0
Harvest Period:	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 Pinot Gris all comes from a single vineyard in Ward that is owned and managed by Pam and Polly Francis, and is only a year away from being fully certified under Bio-Gro as an organic vineyard.

The fruit, from four different clones, is all hand-picked and then run over the sorting table in the winery so that the winery team get to sort through the grapes. It is then whole-cluster pressed and run to barrels, mainly older, where it ferments with the natural yeast from the vineyard.

It sits in barrel for ten months before being bottled prior to the next vintage and then this wine was held in bottle for four months prior to release.

Vintage

The 2009 crush was a relative breeze, made slightly stressful as we started picking before the extensions to the winery were fully complete. With this in mind we were super fortunate as it was a late harvest for us.

The winery and weather were very kind to us, with all the equipment working well and the picking decisions relatively easy. Being a cooler vintage higher acid levels were retained which suits our style of later harvesting, aiming at palate texture rather than early picked primary fruit notes.

The wine

Each year the fruit is slightly different and so the blending is constantly interesting. As the Ward vines age there seems to be a greater depth so that will be interesting to watch moving forward.

The fruit and techniques have created a rich, textural, but dry style of Pinot Gris that should be shared at the table with friends.



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