

# 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.



## 2009 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>	14.0%
<b>Titrateable Acidity:</b>	4.4 g/l
<b>Residual Sugar:</b>	2.3 g/l
<b>Brix at Harvest:</b>	22.7 – 24.2
<b>Harvest Period:</b>	April 3 and April 5, 2009

## 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.

## Wine

This wine is full and rich, but is made so that it is dry and works well with a wide range of foods. These can be from Asian inspired dishes right through to desserts, so it really is a wine that can be used right through the meal.



PO Box 33, Terrace Rd, Renwick, Marlborough, New Zealand.

www.mahiwine.co.nz T:+64 3 572 8859 F:+64 3 572 8814 E:sales@mahiwine.co.nz