

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.



2012 Mahi Marlborough Pinot Noir

A fragrant, spicy bouquet, this wine is mouthfilling, ripe and supple with good complexity. Rich cherries and plums combine with soft tannins to give a well-rounded finish.

Winegrowing team: Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff

Alcohol: 13.1%
Total Acidity: 5.7 g/l
Residual Sugar: .28 g/l
Brix at Harvest: 22.1 – 24.8
Harvest: Handpicked
Harvest Period: 14th April – 1st May 2012

Winemaking details

This wine comes from five vineyards throughout Marlborough, all lending different characters to the wine. The Home Block portion from the Renwick area consistently offers rich dark characters that provide great depth to the wine. The Twin Valleys portion from the cooler Fareham Road area gives us the palate structure that we require; offering finesse to the back-palate. Fruit from Ballot Block in the Brancott area, is a combination of red fruits and cherries, and the Byrne vineyard this year gave some lovely delicacy, with slightly more red than black fruit notes. The final portion came from Ward, approximately 45 kilometers south of Blenheim, providing great depth to the palate, with rich black fruit characters.

In the winery the grapes were destemmed before going to small vats for cold soaking prior to fermentation, allowing the extraction of soft tannins and colour at the juice stage rather than in the harsher alcoholic stage during and after fermentation. The grapes were then fermented solely with indigenous yeasts offering a wide variety of flavours and helping us to attain great texture.

During fermentation the skins and juice were hand-plunged on average three times per day. When finished the wine was taken straight to French barriques where it sat for 11 months. The wine was then gently racked, blended, and lightly fined with organic egg whites before bottling.

Vintage

The 2012 crush for us was characterised by a cool summer, which in turn made for a later than usual vintage. This combined with very low rainfall allowed the flavours to in the berries to develop and made picking decisions much easier as the dry weather allowed us to take the fruit as we wanted.



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