

# 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 Alchemy Chardonnay

Elegant and structured, showing green melon and citrus peel aromas with floral notes also. Creamy and textural with nice weight and a long finish.

<b>Variety:</b>	Chardonnay
<b>Region:</b>	Marlborough
<b>Winegrowers:</b>	Paul, Robbie and Barbara Taylor, and the team at the winery.
<b>Alcohol:</b>	14.0%
<b>Titrateable Acidity:</b>	6.7
<b>Brix at Harvest:</b>	23.0
<b>Harvest:</b>	Handpicked on the 17 <sup>th</sup> and 18 <sup>th</sup> April 2012

## Winemaking details

The aim for this Chardonnay is to work with some outstanding fruit to make a wine that is complex, textural and shows the vineyard in as natural a way as possible.

This fruit comes from a small organically grown and certified parcel from the Tobemore vineyard, located in the Rapaura region of Marlborough.

The area was once old riverbed and as such the soils have a lot of river stones, combined with silt and clay components also. Typically it is a slightly warmer area of the valley and as such we find the fruit ripens relatively early. The vineyard is made up of three different clones; MVIG1, 15 and 95, all adding to the complexity of the wine. 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 (14% new) 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 a further six months in bottle before release.

## 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.

## The wine

Textural, complex and weighty, though still with enough acidity to give length and a balanced finish. Some nutty, savoury notes work with the peachy fruit characters. A wine to be savoured with food and friends.



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