

# 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.



## 2013 Mahi Marlborough Pinot Gris

This wine shows an array of characters, ranging from ripe pear through to roasted almond notes.

This is complemented by some secondary characters from the natural yeast ferments and also some barrel aging. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.

<b>Variety:</b>	Pinot Gris
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.5%
<b>Total Acidity:</b>	5.8 g/l
<b>Residual Sugar:</b>	1.4g/l
<b>Brix at Harvest:</b>	23.6 - 24
<b>Harvest Period:</b>	16 <sup>th</sup> - 18 <sup>th</sup> April 2013

## 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 Marlborough Pinot Gris comes from one vineyard located just outside the township of Ward in the Awatere Valley. It is owned and managed by Pam and Polly Francis. The fruit was hand-picked and then whole-cluster pressed so that the time on skins was minimised. A portion of this juice was barrel-fermented in older French oak to give greater weight, though ensuring that wood is not evident on the nose. The balance of the wine was fermented cool to retain the fruit characters from our vineyards.

The final blend this year was made solely from free-run juice, as we feel it gives a more elegant and subtle wine, especially with Pinot Gris, that has quite 'grey' coloured skins.

## Vintage

The 2013 vintage for us was relatively short affair in comparison to the previous five vintages at Mahi. The warm, dry and clear summer we experienced continued over harvest however interestingly temperatures were not higher than average. Because of the clear skies the diurnal differentiation (difference between night and day temperatures) was greater than normal serving to retain both flavour and acidity in the grapes and the clear days meant there was very little Botrytis pressure so the fruit that came into the winery was very clean.

## The wine

Each year the fruit is slightly different and so the blending is constantly interesting. This year the barrel and wild portions account for 60% of the blend, which we felt gave a good balance.

The fruit intensity allowed this and we will keep assessing the blends on an annual basis, aiming to make 'real' wines that express our vineyards and personalities.



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