

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 Sauvignon Blanc

This wine shows an array of fruit characters, ranging from citrus through to tropical 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.

Variety:	Sauvignon Blanc
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	13.7%
Total Acidity:	7.6g/l
Residual Sugar:	1.4 g/l
Brix at Harvest:	22 - 24.1
Harvest Period:	30 th March - 18 th April

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 Sauvignon this year comes from seven different vineyards, all of them giving particular attributes to the final wine. In order to attain greater texture we pick ripe fruit, wanting layers rather than primary fruit on the nose.

The hand-picked fruit was 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 was made solely from free-run juice, as we feel it gives a more elegant and subtle wine, a key for us.

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 portion accounts for 12% of the blend, which we felt gave a good balance.

We will keep assessing the blends on an annual basis, aiming to make 'real' wines that express our vineyards and personalities.



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