

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.



2014 Mahi Alias Rosé

Beautifully perfumed this wine shows an array of fruit characters, ranging from summer berries through to crisp red delicious apple notes.

The palate has an elegant structure with a textural, juicy mid-palate and a refreshingly dry finish.

Variety:	Pinot Noir
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	12%
Total Acidity:	6.6g/l
Residual Sugar:	1.6 g/l
Brix at Harvest:	21.7
Harvest Period:	12 th March 2014

Winemaking details

This is the first year we have made a Rosé under the Mahi label and really the idea behind it was to make a great summer time wine that was lower in alcohol, dry in style and worked well with food. We have only made a very small amount, releasing around 150 6-packs.

The wine comes from Pinot Noir grapes grown on our 'home block' vineyard, located directly in front of the Mahi winery, on the outskirts of Renwick. Managed organically the vineyard has a deep layer of stones overlaying river silts and is the oldest vineyard block we work with. The Pinot Noir is intense in flavour and perfectly suited to the style of Rosé we want to achieve.

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.

The fruit was hand-picked then macerated by foot in the press and left on skins for a period of time until we achieved the colour and flavour we wanted. It was then pressed and taken to tank for cool fermentation to preserve the vibrant fruit characters of the wine.

Vintage

One of the things that will be remembered about the 2014 vintage in Marlborough was the very early start, and the early finish, giving us a relaxed Easter, which is a pretty rare occurrence.

The other two things that will stick out in our memories of this year were that it was a fecund year, a fertile year, a season of plenty with the vines showing the effects of the great flower initiation in December 2012 and superb flowering conditions in December 2013; and that it was a game of two halves, great conditions up until April the 8th, and damper tones after that. Another year showing unique conditions that continue to educate, excite and humble us.



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