

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.



2015 Mahi Marlborough 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:	13%
Total Acidity:	6.0g/l
Residual Sugar:	1.2 g/l
Brix at Harvest:	22.2
Harvest Period:	20 th March 2015

Winemaking details

The wine comes from Pinot Noir grapes grown on our 'Twin Valleys' vineyard, located in the Fareham Lane area of Marlborough. The vineyard, owned and run by Pete and Anne Reed, is at the western end of the Wairau Valley, where it meets the Waihopai Valley. 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

The 2015 vintage will be remembered as one of very low rainfall and small crops of clean, intensely flavourful berries. As with the harvest of 2014 it was an early vintage, which is what you would expect with small crops, but there were a few factors that made this one quite unique.

Firstly we had quite cool conditions through the flowering period as well as some rain on December 10 and 11, which is right in the middle of flowering. With the pollen falling to the ground this seems to have contributed to the low crops but there were also low bunch numbers which may have been a response to lower carbohydrate reserves in the vines after the larger 2014 season. It is hard to determine the primary reason but because of a number of influences the crops that were set in December were significantly lower than recent years.



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