

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.



2017 Mahi Marlborough Rosé

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

Made from 100% Pinot Noir grapes this Rosé has an intense flavour that is perfectly suited to the style we want to achieve.

Variety: Pinot Noir
Winegrowing team: Brian Bicknell, Pat Patterson, our focussed growers & brilliant vintage staff

Alcohol: 12.2%

Total Acidity: 6.8g/l

Residual Sugar: <1g/l

Brix at Harvest: 21.6

Harvest Period: 11th April 2017

Winemaking details

The wine comes from Pinot Noir grapes grown on our 'Ward Farm' vineyard, located just outside the township of Ward which is through the Awatere Valley. It is owned and managed by Pam and Polly Francis. Being at the southern end of the Marlborough appellation and so close to the sea, the vineyard benefits from the cool southerly winds that come up the coast and help retain fruit character.

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 grapes were harvested then 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

There are a number of distinguishing characteristics about this vintage, with the first being that it was one of our latest starts to date. Temperatures were not particularly low but the sunshine hours, especially in March had been a bit lower which slowed the process of photosynthesis.

This year we harvested at slightly lower Brix than usual to make sure that the fruit was clean and aromatic rather than leaving it out to go through the tail ends of both Cyclone Debbie and Cook.

Because of this something like 85% of the harvest came in over a relatively short period so there were a few long days and nights.

The ferments were super aromatic and it was a year that gentle fruit handling and lower crop levels were appreciated, and one that really showed the value of having our own winery.



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