

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.



2012 Mahi Twin Valleys Chardonnay

An elegant and finely balanced wine. Ripe, concentrated flavours of citrus and nectarine fruit with barrel ferment nuttiness and a slightly creamy texture help to give nice weight and finish.

Variety:	Chardonnay
Region:	Marlborough
Winemaker:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	14.5%
Total Acidity:	6.9g/l
Residual Sugar:	2.9g/L
Brix at Harvest:	24.5 – 24.6
Harvest:	Handpicked on 10 th -17 April 2012

Winemaking details

The aim for this Chardonnay is to retain a fresh structure rather than producing a wine that is too broad. We therefore minimise the malo-lactic fermentation so that it is really the vineyard, fruit, wild-ferment and barrel characters that make up the complex nose and palate.

This wine comes from a small parcel in the Twin Valley Vineyard, located in the Fareham Lane area of Marlborough. The vineyard is at the western end of the Wairau Valley, on the junction with the Waihopai Valley. The influence of the constant river flow has resulted in the silt being washed away and the soils remaining both rocky and devigourated.

Being some distance from the sea the climate is also cooler. The grapes therefore typically ripen more slowly and retain an interesting mineral character.

The vines are all from the favoured Clone 95 which we have found suits this area as the fruit comes in with good acid balance which we endeavour to retain. The vines were cropped low to ensure ripeness and palate richness. In the winery the grapes were whole-cluster pressed and the high-solids juice taken straight to French barriques for fermentation with indigenous yeast. After 15 months in oak we felt the balance was correct and took the wine from barrel. It was then aged further in tank on yeast lees prior to being racked and gently fined before bottling.

Vintage

The 2012 crush for us was characterised by a cool summer, which in turn made for a later than usual vintage. This combined with very low rainfall allowed the flavours to in the berries to develop and made picking decisions much easier as the dry weather allowed us to take the fruit as we wanted.



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