

# 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 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.

<b>Variety:</b>	Sauvignon Blanc
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.0%
<b>Total Acidity:</b>	7.5g/l
<b>Residual Sugar:</b>	1.5 g/l
<b>Brix at Harvest:</b>	20.4 – 22.7
<b>Harvest Period:</b>	24 <sup>th</sup> March – 13 <sup>th</sup> April 2014

## 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

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 8<sup>th</sup>, and damper tones after that. Another year showing unique conditions that continue to educate, excite and humble us.

## The wine

Each year the fruit is slightly different and so the blending is constantly interesting. This year the barrel portion accounts for 8% of the blend, which we felt gave a good balance. We keep assessing the blends on an annual basis, aiming to make 'real' wines that express our vineyards and personalities.



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