

# 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.



## 2013 Mahi Marlborough Chardonnay

A well structured, elegant wine with delicate aromas flavours of citrus, stonefruit and a slight nuttiness on the palate.

<b>Variety:</b>	Chardonnay
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.7 %
<b>Titratable Acidity:</b>	5.9 g/l
<b>Residual Sugar:</b>	2.0 g/l
<b>Brix at Harvest:</b>	22.1 – 23.4
<b>Harvest:</b>	Handpicked
<b>Harvest Period:</b>	28 <sup>th</sup> March – 6 <sup>th</sup> April 2013

## Winemaking details

The aim for this Chardonnay is to retain a fresh structure with a complex palate. We therefore minimise the malolactic fermentation so that it is really the vineyards, fruit, wild-ferment and barrel characters that make up the complex nose and palate.

This fruit comes from three vineyards; the one hectare vineyard of Bruce and Beverley Cook, the Taylor Vineyard which is in the Rapaura area and run organically, and a small amount from the Twin Valleys vineyard, which we have been working with since 2003.

All of the vines were intensively hand-tended and then the grapes hand-picked prior to whole-cluster pressing at the winery. The juice goes to barrel with high solids and ferments totally with the indigenous yeasts that arrive with the fruit. All the wine is fermented in French oak barriques and sits on the yeast lees for eleven months prior to taking it to bottle.

## Vintage

The 2013 vintage for us was relatively short affair in comparison to the previous five vintages at Mahi.

The warm, dry and clear summer we experienced continued over harvest however interestingly temperatures were not higher than average. Because of the clear skies the diurnal differentiation (difference between night and day temperatures) was greater than normal serving to retain both flavour and acidity in the grapes and the clear days meant there was very little Botrytis pressure so the fruit that came into the winery was very clean.

