

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 Ward Farm Pinot Noir

A fragrant bouquet of garden herbs commingle with red cherry on the nose. The fine tannins on the palate support ripe, lush mouthfilling fruit.

All hand-picked from a single vineyard in south Marlborough the aim is to create a wine with texture and drinkability that works with food.

Variety:	Pinot Noir
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	13.7 %
Total Acidity:	5.9 g/l
Residual Sugar:	<1 g/l
Brix at Harvest:	23.4 – 24.8
Harvest Period:	Handpicked 1 st May 2012

Winemaking details

This wine comes from a single vineyard in Ward that is owned and managed by Pam and Polly Francis. Being at the southern end of the Marlborough appellation, and close to the sea, the vineyard benefits from the cool southerly that comes up the coast. These cooler conditions assist with flavour intensity and mean that the vines must be cropped low to ensure they get fully ripe.

This wine is made from three clones. Predominantly Dijon clones 115 and 777. Both these clones are from the relatively new 'Dijon' series and provide great depth to the palate, with rich black fruit characters, while retaining a fine structure. There is also a little of the Swiss clone 10/5 planted which often displays lovely dried herb notes and adds a layer of complexity to the blend.

In the winery the grapes were destemmed before going to small vats for cold soaking prior to fermentation, as this allows the abstraction of soft tannins and colour at the juice stage rather than in the harsher alcoholic stage during and after fermentation. The grapes were fermented solely with indigenous yeasts.

During fermentation the skins and juice were hand-plunged on average three times per day. When finished the wine was taken straight to French barriques where it sat for 15 months. Once taken from wood the wine was lightly fined with organic egg whites then bottled unfiltered.

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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