

# 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 Byrne Pinot Noir

Deep and youthful in colour, it is notably rich, with concentrated cherry, plum and spice flavours. A commanding wine, it shows lovely ripeness, density and harmony.

<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.0 %
<b>Total Acidity:</b>	6.0 g/l
<b>Residual Sugar:</b>	< 1 g/l
<b>Brix at Harvest:</b>	23.6
<b>Harvest:</b>	Handpicked
<b>Harvest Period:</b>	6 <sup>th</sup> April 2013

## Winemaking details

The fruit for this wine comes from a small parcel in the Byrne Vineyard, located in the Conder's Bend area of Marlborough. The vines are managed organically and are planted on the gravels that would have been a river bed only a century or so ago. The stony soils provide both drainage and heat retention which is essential for this cooler site. By nature this vineyard gives wines that are finely structured and have great elegance.

In the winery the grapes were destemmed before going to small vats for cold soaking prior to fermentation, allowing the extraction of soft tannins and colour at the juice stage rather than in the harsher alcoholic stage during and after fermentation. The grapes were then fermented solely with indigenous yeasts offering a wide variety of flavours and helping us to attain great texture.

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 11 months. The wine was then gently racked, blended, and lightly fined with organic egg whites before bottling.

## 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.



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