

# 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.



## 2017 Mahi Alias Sauvignon Blanc

The influence of wild yeast, vineyard site, barrel-ferment and time on lees makes for a rich and textural style of Sauvignon Blanc. Fifteen months in French barriques has given this wine a well-rounded textural palate while still retaining freshness at the back of the palate.

<b>Varieties:</b>	Sauvignon Blanc
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers, and brilliant vintage staff
<b>Alcohol:</b>	13.2%
<b>Titratable Acidity:</b>	6.3 g/L
<b>Residual Sugar:</b>	1.5 g/L
<b>Harvest Period:</b>	Handpicked, 10 April
<b>Brix at Harvest:</b>	21.8

## 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 gravels that would have once been a riverbed. The stony soils provide both drainage and heat retention which are essential for this cooler site.

The grapes were hand-picked, whole-cluster pressed and taken straight to French barriques without any chemical additions. It was fermented with indigenous yeast in the barrels, helping to add complexity and texture, without dominating the nose.

The wine was left on yeast lees for fifteen months, which were stirred regularly. This meant that the yeast added both savoury notes and served to work as a natural fining agent. After time in barrique it was gently racked then bottled without fining.

## Vintage

There are a number of distinguishing characteristics about this vintage, with the first being that it was one of our latest starts to date. Temperatures were not particularly low but the sunshine hours, especially in March had been a bit lower which slowed the process of photosynthesis.

This year we harvested at slightly lower Brix than usual to make sure that the fruit was clean and aromatic rather than leaving it out to go through the tail ends of both Cyclone Debbie and Cook.

Because of this something like 85% of the harvest came in over a relatively short period so there were a few long days and nights. The ferments were super aromatic, and it was a year that gentle fruit handling and lower crop levels were appreciated, and one that really showed the value of having our own winery.

