

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.



2016 Mahi Boundary Farm 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. Eleven months in French barriques has given this wine a well-rounded textural palate while still retaining freshness at the back of the palate.

Variety:	Sauvignon Blanc
Region:	Marlborough
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	14.7 %
Total Acidity:	5.6 g/l
Residual Sugar:	2.2 g/l
Brix at Harvest:	23.9
Harvest:	Handpicked
Harvest Period:	12 th April 2016

Winemaking details

This wine comes from a small hillside parcel on the southeast boundary of the township of Blenheim. The vineyard is run by Perry and Stephanie Gilbert, who also live on the property, ensuring great attention to detail.

The north-facing aspect means that the grapes receive as much sunshine hours as possible helping them to ripen well and are often some of the earlier grapes of our vintage.

The soil structure has a higher percentage of clay, which we have found gives extra weight and interest to the palate, adding texture and suppleness to the wine.

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

Vintage

After a cool start to the growing season in September we had a warm spell late November and early December which really suited flowering. Christmas was slightly cooler then midway through January it started to heat up and the ripening season has been one of our warmer ones of late. In general the acids in the juice are slightly lower than some years, and there have been some blocks we picked a bit earlier to retain that acidity, leaving the balance out to develop the texture on the palate.

After about 18 months of drought like conditions we had two rains just as we were easing into picking. A few of us were nervous when the second rain came through, but as so often happens the beautiful mountains to the north-west of us protected us. Giving us clear fine weather and allowing us the leisure of picking as our parcels ripened.

