

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 Twin Valleys Gewürztraminer

A full, dry wine it has great middle palate and length with Turkish delight flavours and citrus overtones. The fruit characters will continue to evolve in the bottle, both filling out and giving lovely developed spicy notes over time.

Variety:	Gewürztraminer
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	13.4 %
Titratable Acidity:	4.7g/l
Residual Sugar:	1.6g/l
Brix at Harvest:	22.8
Harvest Period:	Handpicked, 4 th April 2016

Winemaking details

The fruit comes from a small parcel in the Twin Valleys Vineyard, located in the Fareham Lane area of Marlborough. The vineyard, owned and run by Pete and Anne Reed, is at the western end of the Wairau Valley, where it meets the Waihopai Valley. The vines for this wine come from four different clones, all contributing their own characters and flavours.

In the winery the grapes were whole-cluster pressed, with the free-run juice being taken to tank for fermentation. The fermentation was not inoculated so the wild yeasts that come from the vineyard completed the fermentation.

A real goal at Mahi is to make wine in as natural a way possible and we have found that the succession of different yeasts from the vineyard provide wines of greater depth and complexity. The wine was left to rest on yeast lees, with the occasional stir to assist in giving some extra savoury mid-palate richness.

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 get the texture on the palate that we focus on.

After about 18 months of drought like conditions we had two rains just as we were easing into picking. A few of us were pretty nervous when the second rain came through, but as so often happens the beautiful mountains to the north-west of us protected us from the next bout of showers and the last three weeks have made all the difference, giving us clear fine weather and allowing us the leisure of picking as our parcels ripened, and allowing longer time on the vine if required.

