

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 Marlborough Chardonnay

We love Chardonnay!

This wine is a complex, textural wine that exhibits the slight creaminess on the mid-palate that is the key characteristic of Chardonnay. The structure is slightly rich but still finishes fresh and smooth.

Variety:	Chardonnay
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	13.1 %
Titratable Acidity:	3.39 g/l
Residual Sugar:	<1.0 g/l
Brix at Harvest:	20.0 – 22.5
Harvest:	Handpicked
Harvest Period:	31 st March – 8 th April 2017

Winemaking details

The aim for this Chardonnay is to retain a fresh structure with a complex palate. We therefore minimise the malolactic fermentation so that it is really the vineyards, fruit, wild-ferment and barrel characters that make up the complex nose and palate.

This fruit comes from four vineyards; the one hectare vineyard of Bruce and Beverley Cook, the Taylor Vineyard which is in the Rapaura area, the Twin Valleys vineyard, which we have been working with since 2003 and a small amount of recently planted Clone 1066 from the Mahi home block in front of the winery.

All of the vines were intensively hand-tended and the grapes hand-picked and then taken to the winery for whole-cluster pressing. The resulting juice went straight to French oak barrels and fermented with indigenous yeast from the fruit. After fermentation the wine sat on yeast lees for eleven months prior to bottling.

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.



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