

Mahi



Mahi, meaning 'our work, our craft', began in 2001, fulfilling a dream for Brian and Nicola Bicknell. 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.



2009 Mahi Marlborough Pinot Noir

Full-coloured, with a fragrant, spicy bouquet, this wine is mouthfilling, ripe and supple with good complexity. Rich cherries and plums combine with soft tannins to give a well-rounded finish.

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| Winegrowing team: | Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff |
| Alcohol: | 14.0% |
| Total Acidity: | 6.2 g/l |
| Residual Sugar: | <1.0 g/l |
| Brix at Harvest: | 22.8 – 24.4 |
| Harvest: | Handpicked |
| Harvest Period: | 27 th March - 13 th April 2009 |

Winemaking details

This wine comes from four vineyards in the Wairau Valley of Marlborough, all giving different characters. The Home Block portion from the Renwick area consistently offers rich dark characters that provide great depth to the wine. The Twin Valleys portion from the cooler Fareham Road area gives us the palate structure that we require; offering fineness to the back-palate. Fruit from our newest vineyard, Ballot Block in the Brancott area, is a combination of red fruits and cherries, and the Byrne vineyard this year gave some lovely delicacy, with slightly more red than black fruit notes.

In the winery the grapes were destemmed before going to small vats for cold soaking prior to fermentation, allowing the abstraction 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 2009 crush was a relative breeze, made slightly stressful as we started picking before the extensions to the winery were fully complete. With this in mind we were super fortunate as it was a late harvest for us.

The winery and weather were very kind to us, with all the equipment working well and the picking decisions relatively easy. Being a cooler vintage higher acid levels were retained which suits our style of later harvesting; aiming at palate texture rather than early picked primary fruit notes.



PO Box 33, Terrace Rd, Renwick, Marlborough, New Zealand.

www.mahiwine.co.nz T:+64 3 572 8859 F:+64 3 572 8814 E:sales@mahiwine.co.nz