

# 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 Alchemy Chardonnay

Elegant and structured, showing green melon and citrus peel aromas with floral notes also. Creamy and textural with nice weight and a long finish.

<b>Variety:</b>	Chardonnay
<b>Region:</b>	Marlborough
<b>Winegrowers:</b>	Brian Bicknell, Pat Patterson, focussed growers and brilliant vintage staff
<b>Alcohol:</b>	14.0%
<b>Titratable Acidity:</b>	6.7
<b>Brix at Harvest:</b>	23.0
<b>Harvest:</b>	Handpicked on the 9 <sup>th</sup> and 18 <sup>th</sup> April 2009

## Winemaking details

The aim for this Chardonnay is to work with some outstanding fruit to make a wine that is complex, textural and shows the vineyard in as natural a way as possible.

This fruit comes from a small organically grown and certified parcel from the Tobemore vineyard, located in the Rapaura region of Marlborough.

The area was once old riverbed and as such the soils have a lot of river stones, combined with silt and clay components also. Typically it is a slightly warmer area of the valley and as such we find the fruit ripens relatively early. The vineyard is made up of three different clones; MVIG1, 15 and 95, all adding to the complexity of the wine. The vines were cropped low to ensure ripeness and palate richness.

In the winery the grapes were whole-cluster pressed and the high-solids juice taken straight to French barriques (12% new) for fermentation with indigenous yeast. After 10 months in oak we felt the balance was correct and took the wine from barrel. It was then aged a further nine months in bottle before release.

## 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.



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