

# 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 Marlborough Rosé

Beautifully perfumed this wine shows an array of fruit characters, ranging from summer berries through to crisp red delicious apple notes.

The palate has an elegant structure with a textural, juicy mid-palate and a refreshingly dry finish.

<b>Variety:</b>	Pinot Noir
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers & brilliant vintage staff
<b>Alcohol:</b>	12.5%
<b>Total Acidity:</b>	6.8g/l
<b>Residual Sugar:</b>	2.1 g/l
<b>Brix at Harvest:</b>	20.6
<b>Harvest Period:</b>	23 <sup>rd</sup> March 2016

## Winemaking details

The wine comes from Pinot Noir grapes grown on our '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 Pinot Noir is intense in flavour and perfectly suited to the style of Rosé we want to achieve.

The focus with this wine is to provide a drink that has texture and depth, rather than focussing solely on primary fruit notes. We want a wine that satisfies across the palate and employ a number of techniques to achieve this.

The fruit was hand-picked then macerated by foot in the press and left on skins for a period of time until we achieved the colour and flavour we wanted. It was then pressed and taken to tank for cool fermentation to preserve the vibrant fruit characters of the wine.

## 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 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. We had taken our Pinot Noir for Rosé and had a break in picking planned but to be fair 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 protected us from the next bout of showers and the last three weeks made all the difference, giving us clear fine weather and allowing us the leisure of picking as our parcels ripened.



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