

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.



2018 Mahi Marlborough Pinot Gris

Characters from the location, natural yeast ferments and also some barrel aging give this Pinot Gris complexity and depth. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.

Variety:	Pinot Gris
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	13.17%
Total Acidity:	6.1 g/l
Residual Sugar:	<1 g/l
Brix at Harvest:	22.0
Harvest Period:	March 27, 2018

Winemaking details

Our Marlborough Pinot Gris comes from one vineyard located just outside the township of Ward in the Awatere Valley. It is owned and managed by Pam and Polly Francis.

The fruit machine-picked to bin so maceration was minimised. A portion of this juice was barrel-fermented in older French oak to give greater weight, though ensuring that wood is not evident on the nose. The balance of the wine was fermented cool to retain the fruit characters from our vineyards.

The final blend this year was made solely from free-run juice, as we feel it gives a more elegant and subtle wine, especially with Pinot Gris, that has quite 'grey' coloured skins.

Vintage

We knew it was going to be an early Vintage and by the beginning of February the Growing Degree Days were ahead. The main reason seemed to be the warmer nights through January and the Daily Minimum Temperature being 3.3 degrees above average. The end of January/start of February is the time of veraison for us in Marlborough and we could see that at this stage we were about a week ahead of previous vintages, and also had low bunch numbers. Rainfall in January was also up and the vines and canopies looked amazing as we headed into veraison.

Then came the rain of February, not a great concern, but rainfall at veraison often produces bigger berries and we started getting a bit concerned as big berries usually means tighter bunches, less airflow and higher disease incidence. February had higher rainfall than any on record in Marlborough, due to Cyclone Gita, so the vines continued to grow.

March provided some respite from the wet and warm conditions. Still slightly above average and after a period of dry weather we kicked into vintage on March 19, taking our Rosé from the Brancott Valley and Winery vineyard. This was our second earliest start and it was pretty well full-on for the next 19 days. Picking for vintage 2018 finished for Mahi on April the 6th, our earliest, and a day before we started picking in 2012, proving once again that no two vintages are the same.



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