

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 Rosé

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

Made from 100% Pinot Noir grapes this Rosé has an intense flavour that is perfectly suited to the style we want to achieve.

Variety:	Pinot Noir
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers & brilliant vintage staff
Alcohol:	13.7%
Total Acidity:	5.1g/l
Residual Sugar:	1.8g/l
Brix at Harvest:	22.6 – 23.5
Harvest Period:	19 th – 30 th March 2018

Winemaking details

The wine comes from Pinot Noir grapes selected from two parcels in the Wairau Valley which are located in the cooler western and southern ends of the Valley. Picked purposely for Rosé from low-cropping vines the juice was left with the skins for just two hours until we achieved the colour and flavour we wanted. It was then pressed and taken to tank to settle. Once settled the juice was fermented through to dryness at cool temperatures to retain the more delicate fruit characters.

The focus with this wine is to provide a drink that has texture and depth, rather than focusing solely on primary fruit notes. We want a wine that satisfies across the palate and employ a number of techniques to achieve this. A short time on lees has helped fill the mid-palate while the absence of sugar gives the palate freshness and length that means it works perfectly with food.

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.

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.



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