

# 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.



## 2014 Mahi Byrne Pinot Noir

Deep and youthful in colour, it is notably rich, with concentrated cherry, plum and spice flavours. A commanding wine, it shows lovely ripeness, density and harmony.

<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.5 %
<b>Total Acidity:</b>	6.1 g/l
<b>Residual Sugar:</b>	< 1 g/l
<b>Brix at Harvest:</b>	22.0 – 24.7
<b>Harvest:</b>	Handpicked
<b>Harvest Period:</b>	13 <sup>th</sup> to 24 <sup>th</sup> March 2014

## Winemaking details

The fruit for this wine comes from a small parcel in the Byrne Vineyard, located in the Conder's Bend area of Marlborough. The vines are managed organically and are planted on the gravels that would have been a river bed only a century or so ago. The stony soils provide both drainage and heat retention which is essential for this cooler site. By nature this vineyard gives wines that are finely structured and have great elegance.

In the winery the grapes were destemmed before going to small vats for cold soaking prior to fermentation, allowing the extraction 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 15 months. The wine was then gently racked, blended, and lightly fined with organic egg whites before bottling.

## Vintage

One of the things that will be remembered about the 2014 vintage in Marlborough was the very early start, and the early finish.

The other two things that will stick out in our memories of this year were that it was a fecund year, a fertile year, a season of plenty with the vines showing the effects of the great flower initiation in December 2012 and superb flowering conditions in December 2013; and that it was a game of two halves, great conditions up until April the 8<sup>th</sup>, and damper tones after that.



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