

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.



## 2015 Mahi Boundary Farm Sauvignon Blanc

The influence of wild yeast, vineyard site, barrel-ferment and time on lees makes for a rich and textural style of Sauvignon Blanc. Eleven months in French barriques has given this wine a well-rounded textural palate while still retaining freshness at the back of the palate.

**Variety:** Sauvignon Blanc

**Region:** Marlborough

Winegrowing team: Brian Bicknell, Pat

Patterson, our focussed growers and brilliant

vintage staff

Alcohol: 14.6 %
Total Acidity: 6.4 g/l
Residual Sugar: 1.58 g/l
Brix at Harvest: 23.4

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Harvest: Handpicked
Harvest Period: 6<sup>th</sup> April 2015

## Winemaking details

This wine comes from a small hillside parcel on the southeast boundary of the township of Blenheim. The vineyard is run by Perry and Stephanie Gilbert, who also live on the property, ensuring areat attention to detail.

The north-facing aspect means that the grapes receive as much sunshine hours as possible helping them to ripen well and are often some of the earlier grapes of our vintage.

The soil structure has a higher percentage of clay, which we have found gives extra weight and interest to the palate, adding texture and suppleness to the wine.

The grapes were hand-picked, whole-cluster pressed and taken straight to French barriques without any chemical additions. It was fermented with indigenous yeast in the barrels, helping to add complexity and texture, without dominating the nose.

The wine was left on yeast lees for eleven months, which were stirred regularly. This meant that the yeast added both savoury notes and also served to work as a natural fining agent. After time in barrique it was gently racked then bottled without fining.

## Vintage

The 2015 vintage will be remembered as one of very low rainfall and small crops of clean, intensely flavourful berries. As with the harvest of 2014 it was an early vintage, which is what you would expect with small crops, but there were a few factors that made this one quite unique.

Firstly we had quite cool conditions through the flowering period as well as some rain on December 10 and 11, which is right in the middle of flowering. With the pollen falling to the ground this seems to have contributed to the low crops and also low bunch numbers.

