

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.



2017 Mahi Twin Valleys Gewürztraminer

A full, dry wine it has great middle palate and length with Turkish delight flavours and citrus overtones. The fruit characters will continue to evolve in the bottle, both filling out and giving lovely developed spicy notes over time.

Variety: Gewürztraminer

Winegrowing team: Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff

Alcohol: 13.0 %

Titratable Acidity: 5.6g/l

Residual Sugar: 1.6g/l

Brix at Harvest: 22.8

Harvest Period: Handpicked, 29th March 2017

Winemaking details

The fruit comes from a small parcel in the 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 vines for this wine come from three different clones, all contributing their own characters and flavours.

In the winery the grapes were whole-cluster pressed, with the free-run juice being taken to tank for fermentation. The fermentation was not inoculated so the wild yeasts that come from the vineyard completed the fermentation.

A real goal at Mahi is to make wine in as natural a way possible and we have found that the succession of different yeasts from the vineyard provide wines of greater depth and complexity. The wine was left to rest on yeast lees, with the occasional stir to assist in giving some extra savoury mid-palate richness.

Vintage

There are a number of distinguishing characteristics about this vintage, with the first being that it was one of our latest starts to date. Temperatures were not particularly low but the sunshine hours, especially in March had been a bit lower which slowed the process of photosynthesis.

This year we harvested at slightly lower Brix than usual to make sure that the fruit was clean and aromatic rather than leaving it out to go through the tail ends of both Cyclone Debbie and Cook.

Because of this something like 85% of the harvest came in over a relatively short period so there were a few long days and nights.

The ferments were super aromatic and it was a year that gentle fruit handling and lower crop levels were appreciated, and one that really showed the value of having our own winery.



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