

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 Alchemy Chardonnay

Elegant and structured, showing green melon and citrus peel aromas with floral notes also. Creamy and textural with nice weight and a long finish.

Variety:	Chardonnay
Winegrowing team:	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
Alcohol:	13.5 %
Residual Sugar:	<1 g/l
Titrateable Acidity:	6.8
Brix at Harvest:	21.5 – 22.5
Harvest:	Handpicked on the 3 rd and 8 th April 2017

Winemaking details

The aim for this Chardonnay is to retain a fresh structure with complexity and texture rather than producing a wine that is too broad.

This fruit comes from a small parcel from the Taylor vineyard, located in the Rapaura region of Marlborough. The area was once old riverbed and as such the soils have a lot of river stones, combined with silt and clay components also. Typically it is a slightly warmer area of the valley and as such we find the fruit ripens relatively early. The vines were cropped low to ensure ripeness and palate richness.

All of the grapes were hand-picked and then whole-cluster pressed. The resulting juice went straight to French oak barrels and fermented with indigenous yeast from the vineyard. After fermentation the wine sat on yeast lees for fifteen months prior to bottling.

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.

