

# 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 Sauvignon Blanc

This wine shows an array of fruit characters, ranging from citrus through to tropical notes.

This is complemented by some secondary characters from the natural yeast ferments and also some barrel aging. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.

<b>Varieties:</b>	Sauvignon Blanc
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.5%
<b>Total Acidity:</b>	7.3 g/l
<b>Residual Sugar:</b>	1.6 g/l
<b>Harvest Period:</b>	21 <sup>st</sup> March – 6 <sup>th</sup> April

## Winemaking details

The focus with this wine is to provide a drink that has texture and depth, rather than focussing solely on primary fruit notes. We want a wine that satisfies across the palate and employ a number of techniques to achieve this. Our Sauvignon this year comes from seven different vineyards, all of them giving particular attributes to the final wine.

The hand-picked fruit was whole-cluster pressed so that the time on skins was minimised. A portion of this juice, 11% this year, was barrel-fermented in older French oak to give greater weight, though ensuring that wood is not evident on the nose. The balance of the wine was fermented cool to retain the fruit characters from our vineyards. The native ferment portion, 18%, also adds levels of flavour and texture, giving a savoury note that balances some sweeter fruit.

The final blend was made solely from free-run juice, as we feel it gives a more elegant and subtle wine, a key for us.

## Vintage

We knew it was going to be an early Vintage and by the beginning of February the Growing Degree Days were ahead. 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 of previous vintages, and also had low bunch numbers. Rainfall in January was also up and the vines and canopies looked amazing as we headed into veraison.

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.



PO Box 33, Terrace Rd, Renwick, Marlborough, New Zealand.

www.mahiwine.co.nz T:+64 3 572 8859 F:+64 3 572 8814 E:sales@mahiwine.co.nz