

# 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.



## 2019 Mahi Marlborough Rosé

The palate has an elegant structure with a textural, juicy mid-palate and a refreshingly dry finish.

Made from 100% Pinot Noir grapes this Rosé has an intense flavour that is perfectly suited to the style we want to achieve.

<b>Variety:</b>	Pinot Noir
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers & brilliant vintage staff
<b>Alcohol:</b>	13.2%
<b>Total Acidity:</b>	6.3 g/l
<b>Residual Sugar:</b>	1.0 g/l
<b>Brix at Harvest:</b>	22.6
<b>Harvest Period:</b>	6 <sup>th</sup> March 2019

## Winemaking details

The wine comes from Pinot Noir grapes selected from two parcels in the Wairau Valley which are located in the cooler western end. Picked purposely for Rosé from low-cropping vines the juice was pressed off immediately to minimise time on skins and left to settle. Once settled the juice was fermented through to dryness at cool temperatures to retain the more delicate fruit characters.

The focus with this wine is to provide a drink that has texture and depth, rather than focusing solely on primary fruit notes. We want a wine that satisfies across the palate and employ a number of techniques to achieve this. A short time on lees has helped fill the mid-palate while the absence of sugar gives the palate freshness and length that means it works perfectly with food.

## Vintage

The 2019 vintage proved to be our earliest finish ever, which also fits in with our earliest start by five days, starting on March 7<sup>th</sup>. Strangely enough, although it was our earliest vintage it was definitely not our warmest. I personally believe, however, that I will remember this harvest as one of our best, with excellent fruit quality and ideal weather conditions.

This vintage can be defined by a number of characteristics, starting with lower rainfall. From Christmas Day until the end of harvest and overall we received only 75% of our normal rain through the entire growing period

We also saw smaller berries, especially in Pinot Noir and Chardonnay, but also in Sauvignon. This was caused predominantly by some rainfall at flowering in December, meaning the pollen fell to the ground and did not fertilise all of the flowers. Pinot was hit very hard and we were down nearly 50% but also the Sauvignon berries were about 30% smaller than last year.

With no rain there was hardly any *Botrytis* inoculum around and the fruit was the cleanest we have seen in a number of years. This was also helped by the warmer days, especially since the start of January where the deviation from average growing degree days really kicked in.



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