

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 Pinot Gris

Characters from the location, natural yeast ferments and also some barrel aging give this Pinot Gris complexity and depth. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.

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| Variety: | Pinot Gris |
| Winegrowing team: | Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers and brilliant vintage staff |
| Alcohol: | 13.5% |
| Total Acidity: | 5.9 g/l |
| Residual Sugar: | <1 g/l |
| Brix at Harvest: | 22.7 |
| Harvest Period: | 1 st April, 2019 |

Winemaking details

Our Marlborough Pinot Gris comes from one vineyard located just outside the township of Ward in the Awatere Valley. It is owned and managed by Sara Davies and Andrew Craig.

The fruit machine-picked to bin so maceration was minimised. A portion of this juice 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 final blend this year was made solely from free-run juice, as we feel it gives a more elegant and subtle wine, especially with Pinot Gris, that has quite 'grey' coloured skins.

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 7th. 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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