

# 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 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.

<b>Variety:</b>	Chardonnay
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focused growers and brilliant vintage staff
<b>Alcohol:</b>	12.8 %
<b>Residual Sugar:</b>	<1 g/l
<b>Titratable Acidity:</b>	5.9
<b>Brix at Harvest:</b>	21.0 – 22.0
<b>Harvest:</b>	Handpicked on 1 <sup>st</sup> and 3 <sup>rd</sup> of April, 2018

## 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

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 that we also had low bunch numbers.

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..

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.



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