

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 Chardonnay

We love Chardonnay!

This wine is a complex, textural wine that exhibits the slight creaminess on the mid-palate that is the key characteristic of Chardonnay.

The structure still retains acidity giving length and freshness.

Variety:	Chardonnay
Winegrowing team:	Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers and brilliant vintage staff
Alcohol:	12.8 %
Titrateable Acidity:	3.42 g/l
Residual Sugar:	<1.0 g/l
Brix at Harvest:	20.0 – 22.5
Harvest:	Handpicked
Harvest Period:	March 20 – April 3 2018

Winegrowing details

The aim for this Chardonnay is to retain a fresh structure with a complex palate. We therefore minimise the malolactic fermentation so that it is really the vineyards, fruit, wild-ferment and barrel characters that make up the complex nose and palate.

This fruit comes from three vineyards; the Taylor Vineyard which is in the Rapaura area, the Twin Valleys vineyard, which we have been working with since 2003 and a small amount of recently planted Clone 1066 from the Mahi home block in front of the winery.

All of the vines were intensively hand-tended and the grapes hand-picked and then taken to the winery for whole-cluster pressing. The resulting juice went straight to French oak barrels and fermented with indigenous yeast from the fruit. After fermentation the wine sat on yeast lees for eleven months prior to blending and bottling.

Vintage

Such an early one, especially after the late start of the 2017 vintage.

We kicked into it on March 19, taking our Rosé from both the Brancott Valley and the Winery vineyard. This was our second earliest start and from then it was pretty well full-on for the next 19 days.

Picking for vintage 2018 finished for Mahi on April the 6th, our earliest, and a day before we started picking in 2012, proving once again that no two vintages are the same, something so good about making wine.

The winery worked really well with the great team this year coming from Tours, Champagne, Chile, Ireland and New Zealand, but even though we had one extra person we certainly felt the pressure for two days in the middle of it all as we went to two shifts and wondered why we didn't have even more.

Nice clean fruit across the varieties and great depth of flavour.



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