

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 Boundary Farm Sauvignon Blanc

The influence of wild yeast, vineyard site, barrel-ferment and time on lees makes for a rich and textural style of Sauvignon Blanc. Eleven months in French barriques has given this wine a well-rounded textural palate while still retaining freshness at the back of the palate.

Variety: Sauvignon Blanc

Region: Marlborough

Winegrowing team: Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers and brilliant vintage staff

Alcohol: 14.0 %

Total Acidity: 6.8 g/l

Residual Sugar: 1.61 g/l

Brix at Harvest: 22.7

Harvest: Handpicked

Harvest Period: March 20, 2018

Winemaking details

This wine comes from a small hillside parcel on the southeast boundary of the township of Blenheim. The vineyard is run by Perry and Stephanie Gilbert, who also live on the property, ensuring great attention to detail.

The north-facing aspect means that the grapes receive as much sunshine hours as possible helping them to ripen well and are often some of the earlier grapes of our vintage. The soil structure has a higher percentage of clay, which we have found gives extra weight and interest to the palate, adding texture and suppleness to the wine.

The grapes were hand-picked, whole-cluster pressed and taken straight to French barriques without any chemical additions. It was fermented with indigenous yeast in the barrels, helping to add complexity and texture, without dominating the nose.

The wine was left on yeast lees for eleven months, which were stirred regularly. This meant that the yeast added both savoury notes and also served to work as a natural fining agent. After time in barrique it was gently racked then bottled without fining.

Vintage

We knew it was going to be an early vintage and by the beginning of February the Growing Degree Days were ahead. This is the time of veraison for us in Marlborough and we could see that we were about a week ahead of previous vintages, and 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. 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. This was our second earliest start and it was pretty well full-on for the next 19 days.

