

# 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.



## 2020 Mahi Marlborough Pinot Gris

Characters from this special vineyard in Ward give this Pinot Gris complexity and depth. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.

<b>Variety:</b>	Pinot Gris
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.2%
<b>Total Acidity:</b>	6.8 g/l
<b>Residual Sugar:</b>	1.0 g/l
<b>Brix at Harvest:</b>	22.0
<b>Harvest Period:</b>	6th April, 2020

## 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 was machine-picked to bin so maceration was minimised and 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 that come from this special vineyard

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 and is inherently quite tannic.

## Vintage

This year, which was the 20<sup>th</sup> vintage of Mahi, started two weeks later than 2019, on March 20, but finished only one day later, with our last lot of fruit coming in on April 9, so for Mahi it was one of our most condensed vintages.

A vintage we will never forget as picking and winemaking were partly dictated by Covid-19. While it was difficult to work the 'virus vintage' (and we are hoping that it will be the only one?!) the overall vintage was saved by having such great growing and picking weather.

Rainfall through the period of December 21 through to April 7 was only 20mm, which is a record low over that essential period for us and the temperatures through the season were the closest that we have had to the 'normal' for quite a few years. The cooler ripening compared to some recent warmer years has given us some intense fruit flavours, nice acidities and elegant structures.

Again this year we had a great multi-cultural team with people from China, India, the US, Ireland and NZ, and even though we didn't see as much of each other as normal it worked well and is definitely not a vintage we will forget.



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