

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 Rosé

The palate has an elegant structure with a textural, juicy mid-palate and a refreshingly dry finish.

Made from 100% Pinot Noir grapes this Rosé has an delicate flavour that is perfectly suited to the style we want to achieve.

Variety:	Pinot Noir
Winegrowing team:	Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers & brilliant vintage staff
Alcohol:	12.9%
Total Acidity:	7.7 g/l
Residual Sugar:	1.0 g/l
Brix at Harvest:	21.7
Harvest Period:	20 th March 2020

Winemaking details

The wine comes from Pinot Noir grapes selected from a single vineyard in the Wairau Valley located in the cooler western end. Picked purposely for Rosé from low-cropping vines the juice was pressed off immediately to minimise time on skins and left to settle. Once settled the juice was fermented through to dryness at cool temperatures to retain the more delicate fruit characters.

The focus with this wine is to provide a drink that has texture and depth, rather than focusing solely on primary fruit notes. We want a wine that satisfies across the palate and employ a number of techniques to achieve this. Immediate pressing and the absence of sugar gives the palate freshness and length.

Vintage

This year, which was the 20th vintage of Mahi, started two weeks later than 2019, on March the 20th, but finished only one day later, with our last lot of fruit coming in on April 9th, 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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