

# 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 in our region.

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.



## 2019 Mahi Marlborough Sauvignon Blanc

This wine shows an array of fruit characters, ranging from citrus through to tropical notes.

This is complemented by some secondary characters from the natural yeast ferments and also some barrel aging. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.

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| <b>Varieties:</b>        | Sauvignon, Semillon  |
| <b>Winegrowing team:</b> | Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers and brilliant vintage staff |
| <b>Alcohol:</b>          | 13.4%  |
| <b>Total Acidity:</b>    | 7.1 g/l  |
| <b>Residual Sugar:</b>   | <1.0 g/l   |
| <b>Harvest Period:</b>   | 17 March – 8 April   |

## Winemaking details

The focus with this wine is to provide a drink that has texture and depth, rather than focussing solely on primary fruit notes. We want a wine that satisfies across the palate and employ a number of techniques to achieve this. Our Sauvignon this year comes from six different vineyards, all of them giving particular attributes to the final wine.

The hand-picked fruit was whole-cluster pressed so that the time on skins was minimised. A portion of this juice, 20% this year, 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 from our vineyards. The native ferment portion, 39%, also adds levels of flavour and texture, giving a savoury note that balances some sweeter fruit.

The final blend was made solely from free-run juice, as we feel it gives a more elegant and subtle wine, a key for us.

## Vintage

The 2019 vintage proved to be our earliest finish ever, which also fits in with our earliest start by five days, starting on March 7<sup>th</sup>. Strangely enough, although it was our earliest vintage it was definitely not our warmest. I personally believe, however, that I will remember this harvest as one of our best, with excellent fruit quality and ideal weather conditions.

This vintage can be defined by a number of characteristics, starting with lower rainfall. From Christmas Day until the end of harvest and overall we received only 75% of our normal rain through the entire growing period. We also saw smaller berries, especially in Pinot Noir and Chardonnay, but also in Sauvignon. Pinot was hit very hard and we were down nearly 50% but also the Sauvignon berries were about 30% smaller than last year.

With no rain there was hardly any *Botrytis* inoculum around and the fruit was the cleanest we have seen in a number of years. This was also helped by the warmer days, especially since the start of January where the deviation from average growing degree days really kicked in.



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