

# 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.



## 2019 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: 13.2 %  
Titratable Acidity: 6.2 g/l  
Residual Sugar: <1.0 g/l  
Brix at Harvest: 21.3 – 22.5  
Harvest: Handpicked  
Harvest Period: March 16 – 26, 2019

## Winemaking details

The aim for this Chardonnay is to retain a fresh structure with a complex palate. It is the vineyards, 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 ten rows of Clone 1066 from the Mahi home block.

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

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.

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. This was caused predominantly by some rainfall at flowering in December, meaning the pollen fell to the ground and did not fertilise all of the flowers.

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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