

# 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.



## 2021 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 some barrel aging. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.

<b>Varieties:</b>	Sauvignon Blanc, Semillon
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, Phoebe Cathcart, Max Bicknell, our focussed growers, and brilliant vintage staff
<b>Alcohol:</b>	13.2%
<b>Titratable Acidity:</b>	8.6 g/L
<b>Residual Sugar:</b>	<1.0 g/L
<b>Harvest Period:</b>	13 March – 4 April
<b>Brix at Harvest</b>	20.4 – 22.3

## 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 five 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, 19% this year, was barrel-fermented in seasoned French barriques 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, 30%, 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

This year, our 21st, was a very distinctive one characterised by the early timing of it, the small crops, and also the cleanliness of the fruit.

Starting on March the 4th it was the earliest start, and finish, that we have had, and the weird thing was that it was not a hot vintage, so it wasn't heat that caused the grapes to ripen early.

The key factor was the low crops, as healthy vines will ripen a lower crop faster than a heavier one, and these low crops were caused by an untimely rain period over flowering, which was in early December. The rain caused the pollen to fall to the ground, rather than fertilise flowers, leaving small open bunches, that allowed air to flow around the berries and so we had no Botrytis at all.

Covid still had an impact in that, for the first time, all of our team were NZ-based, rather than the usual array of nationalities, but it was a super experienced group, and everything flowed beautifully. It ended up being our shortest and smallest vintage for a while and it was so easy that no-one even got fired?!

Felt like the vintage that wasn't but it will provide some seriously good wines!!

