

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 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 a delicate flavour that is perfectly suited to the style we want to achieve.

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| Varieties: | Pinot Noir |
| Winegrowing team: | Brian Bicknell, Pat Patterson, Phoebe Cathcart, Max Bicknell, our focussed growers, and brilliant vintage staff |
| Alcohol: | 12.8% |
| Titrateable Acidity: | 7.2 g/L |
| Residual Sugar: | 1.0 g/L |
| Harvest Period: | 4 – 12 March |
| Brix at Harvest: | 20.5 – 21.7 |

Winemaking details

The wine comes from Pinot Noir grapes selected from two vineyards 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, 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 tired?!

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

