

# 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.



## 2016 Mahi Alias Sauvignon Blanc

The influence of wild yeast, vineyard site, barrel-ferment and time on lees makes for a rich and textural style of Sauvignon Blanc. Eleven months in French barriques has given this wine a well-rounded textural palate while still retaining freshness at the back of the palate.

<b>Variety:</b>	Sauvignon Blanc
<b>Region:</b>	Marlborough
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.9 %
<b>Titrateable Acidity:</b>	6.8 g/l
<b>Residual Sugar:</b>	1.3 g/l
<b>Brix at Harvest:</b>	22.3
<b>Harvest Period:</b>	Handpicked, 16 April 2016

## Winemaking details

The fruit for this wine comes from a small parcel in the Byrne vineyard, located in the Conder's Bend area of Marlborough.

The vines are managed organically and are planted on gravels that would have once been a river bed. The stoney soils provide both drainage and heat retention which are essential for this cooler site.

The grapes were hand-picked, whole-cluster pressed and taken straight to French barriques without any chemical additions. It was fermented with indigenous yeast in the barrels, helping to add complexity and texture, without dominating the nose.

The wine was left on yeast lees for fifteen months, which were stirred regularly. This meant that the yeast added both savoury notes and also served to work as a natural fining agent. After time in barrique it was gently racked then bottled without fining.

## Vintage

After a cool start to the growing season in September we had a warm spell late November and early December which really suited flowering. Christmas was slightly cooler than midway through January it started to heat up and the ripening season has been one of our warmer ones of late. In general the acids in the juice are slightly lower than some years, and there have been some blocks we picked a bit earlier to retain that acidity, leaving the balance out to get the texture on the palate that we focus on.

After about 18 months of drought like conditions we had two rains just as we were easing into picking. To be fair a few of us were pretty nervous when the second rain came through, but as so often happens the beautiful mountains to the north-west of us protected us from the next bout of showers and the last three weeks made all the difference, giving us clear fine weather and allowing us the leisure of picking as our parcels ripened

