

# 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 Pinot Noir

A full and rich bouquet, this wine is mouthfilling, ripe and supple with good complexity. Dark cherries and plums combine with soft tannins to give a well-rounded finish.

<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	12.5%
<b>Titratable Acidity:</b>	5.2 g/l
<b>Residual Sugar:</b>	<1 g/l
<b>Brix at Harvest:</b>	22.0 – 23.9
<b>Harvest:</b>	Handpicked
<b>Harvest Period:</b>	15 <sup>th</sup> – 2 <sup>nd</sup> April 2019

## Winemaking details

This wine comes from three vineyards throughout Marlborough, all lending different characters to the wine. The Twin Valleys portion from the cooler Fareham Road area gives us the palate structure that we require; offering finesse to the back-palate. Fruit from the southern valleys gave mid-palate texture and the portion from Ward, approximately 45 kilometres south of Blenheim, providing great depth to the palate, with rich black fruit characters.

In the winery the grapes were predominantly destemmed before going to small vats for cold soaking prior to fermentation, allowing the extraction of soft tannins and colour at the juice stage rather than in the harsher alcoholic stage during and after fermentation. About 30% were fermented with stems or whole-bunch solely with indigenous yeasts offering a wide variety of flavours and helping us to attain better texture.

During fermentation the skins and juice were hand-plunged on average three times per day. When finished the wine was taken straight to French barriques where it sat for 10 months. The wine was then gently racked, blended, and lightly fined with organic egg whites before 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. 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. 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. 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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