

# 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.



## 2020 Boundary Farm 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>Varieties:</b>	Sauvignon Blanc
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers, and brilliant vintage staff
<b>Alcohol:</b>	14.3%
<b>Titratable Acidity:</b>	7.4 g/L
<b>Residual Sugar:</b>	2.0 g/L
<b>Harvest Period:</b>	Hand-picked, 28 March
<b>Brix at Harvest:</b>	23.4

## Winemaking details

This wine comes from a small hillside parcel on the southeast boundary of the township of Blenheim. The vineyard is run by Perry and Stephanie Gilbert, who also live on the property, ensuring great attention to detail.

The north-facing aspect means that the grapes receive as much sunshine hours as possible helping them to ripen well and are often some of the earlier grapes of our vintage. The soil structure has a higher percentage of clay, which we have found gives extra weight and interest to the palate, adding texture and suppleness to the wine.

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

## Vintage

This year, which was the 20<sup>th</sup> vintage of Mahi, started two weeks later than 2019, on March the 20<sup>th</sup>, but finished only one day later, with our last lot of fruit coming in on April 9<sup>th</sup>, so for Mahi it was one of our most condensed vintages.

A vintage we will never forget as picking and winemaking were partly dictated by Covid-19. While it was difficult to work the 'virus vintage' (and we are hoping that it will be the only one?!) the overall vintage was saved by having such great growing and picking weather.

Rainfall through the period of December 21 through to April 7 was only 20mm, which is a record low over that essential period for us and the temperatures through the season were the closest that we have had to the 'normal' for quite a few years. The cooler ripening compared to some recent warmer years has given us some intense fruit flavours, nice acidities, and elegant structures.

Again, this year we had a great multi-cultural team with people from China, India, the US, Ireland, and NZ, and even though we didn't see as much of each other as normal it worked well and is not a vintage we will forget.

