

# 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.



## 2018 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. Fifteen 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>	13.8%
<b>Titratable Acidity:</b>	6.0 g/L
<b>Residual Sugar:</b>	2.3 g/L
<b>Harvest Period:</b>	Handpicked, 4 April
<b>Brix at Harvest:</b>	22.8

## 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 riverbed. The stony 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 served to work as a natural fining agent. After time in barrique it was gently racked then bottled without fining.

## Vintage

Such an early one, especially after the late start of the 2017 vintage.

We kicked into it on March 19, taking our Rosé from both the Brancott Valley and the Winery vineyard. This was our second earliest start and from then it was pretty well full-on for the next 19 days.

Picking for vintage 2018 finished for Mahi on April the 6th, our earliest, and a day before we started picking in 2012, proving once again that no two vintages are the same, something so good about making wine.

The winery worked really well with the great team this year coming from Tours, Champagne, Chile, Ireland, and New Zealand, but even though we had one extra person we certainly felt the pressure for two days in the middle of it all as we went to two shifts and wondered why we didn't have even more.

Nice clean fruit across the varieties and great depth of flavour.

