

# 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.



## 2024 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, Phoebe Cathcart, our focussed growers, and brilliant vintage staff
<b>Alcohol:</b>	14.7%
<b>Titrateable Acidity:</b>	8.5 g/L
<b>Residual Sugar:</b>	3.1 g/L
<b>Harvest Period:</b>	Hand-picked, 22 March
<b>Brix at Harvest:</b>	24.5

## 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, our 24th, was again distinctive and was our earliest finish ever.

It always seems that winemakers are raving about the latest vintage, but I know that I can quite comfortably say that this vintage looks like it will be in the top five that I have ever worked.

The fruit was possibly the cleanest we have ever seen, the crops were small, the rainfall low and the flavours ripe.

We had a cool snap early-mid December, which is when we were flowering, then an amazing period through the rest of December and January, before 'normal' temperatures in February and a cooler March.

Because of the coolness over flowering, we ended up with low pollination, and low crops, which ripened well through that warm period but also retained the acidity and freshness as February and March were not super-hot. A stunner, and so easy to work!

