

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.



2023 Mahi Marlborough Pinot Noir

A full and rich bouquet, this wine is mouth filling, ripe and supple with good complexity.

Dark cherries and plums combine with soft tannins to give a well-rounded finish.

Varieties:	Pinot Noir
Winegrowing team:	Brian Bicknell, Phoebe Cathcart, Max Bicknell, our focussed growers, and brilliant vintage staff
Alcohol:	13.9%
Titrateable Acidity:	6.0 g/L
Residual Sugar:	<1.0 g/L
Harvest Period:	17 – 31st March
Brix at Harvest:	22.7– 23.5

Winemaking details

This wine comes from four vineyards throughout Marlborough, all lending different characters to the wine.

The Twin Valleys portion, 62%, from the cooler Fareham Road area gives us the palate structure that we require, offering finesse to the back-palate. The portion from Ward, 13%, approximately 45 kilometres south of Blenheim, provides delicate lifted fruit notes while the two hillside portions, from The Wrekin (13%) and Calrossie (12%) add 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 two times per day. When finished the wine was taken straight to French barriques where it sat for 15 months. The wine was then gently racked, blended, and bottled unfined.

Vintage

This year, our 23rd, was again distinctive and it was a late start for us and was a longer vintage.

Starting on March the 15th the weather stayed very settled through the vintage period and allowed us to pick as we like until we finished on April 18th.

Smaller crops always helps and after a warm period after Christmas the temperatures cooled down to 'average' and it served to maintain fruit flavours while ripening the fruit.

A great team from seven nations worked so well together and we are super happy with the eventual wines.

