

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 Alchemy Chardonnay

Elegant in structure showing green melon and citrus peel aromas. Creamy in the mid-palate giving weight and texture, with the acidity assisting the linearity and length.

Varieties:	Chardonnay
Winegrowing team:	Brian Bicknell, Phoebe Cathcart, Max Bicknell, our focussed growers, and brilliant vintage staff
Alcohol:	14.4%
Titrateable Acidity:	6.9 g/L
Residual Sugar:	1.5 g/L
Harvest Period:	Hand-picked, 4 th April
Brix at Harvest	23.7

Winemaking details

The aim for this Chardonnay is to retain a fresh structure with complexity and texture rather than producing a wine that is too broad.

This fruit comes from a small parcel from the Badlands vineyard, located in the Rapaura region of Marlborough. The area was once old riverbed and as such the soils have a lot of river stones, combined with silt and clay components also. Typically, it is a slightly warmer area of the valley and as such we find the fruit gives more tropical notes.

All of the grapes were hand-picked and then whole-cluster pressed. The resulting juice went straight to French oak barrels and fermented with indigenous yeast from the vineyard. After fermentation the wine sat on yeast lees for fifteen months prior to bottling.

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.

