

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.



2025 Mahi Marlborough Sauvignon Blanc

This wine shows an array of fruit characters, ranging from citrus through to tropical notes.

This is complemented by some secondary characters from the natural yeast ferments and some barrel aging. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.

Varieties:	Sauvignon Blanc, Semillon
Winegrowing team:	Brian Bicknell, Phoebe Cathcart, Nick Blakiston, our focussed growers, and brilliant vintage staff
Alcohol:	13.2%
Titrateable Acidity:	7.2 g/L
Residual Sugar:	0.3 g/L
Harvest Period:	20 March – 09 April
Brix at Harvest	20.9 – 24.1

Winemaking details

The focus with this wine is to provide a drink that has texture and depth, rather than focusing solely on primary fruit notes. We want a wine that satisfies across the palate and employ a number of techniques to achieve this. Our Sauvignon this year comes from four different vineyards, all of them giving particular attributes to the final wine.

The hand-picked fruit was whole cluster pressed so that the time on skins was minimised. A portion of this juice, 15% this year, was barrel fermented in seasoned French barriques to give greater weight, though ensuring that wood is not evident on the nose. The balance of the wine was fermented cool to retain the fruit characters from our vineyards. The native ferment portion, 30%, also adds levels of flavour and texture, giving a savoury note that balances some sweeter fruit.

The final blend, including 1.6% Semillon for length, was made solely from free-run juice, as we feel it gives a more elegant and subtle wine, a key for us.

The wine was left on lees in tank and barrel for 10 months allowing the palate to fill out and gain texture. Again, bottled without any protein finings added, and as dry as you can get it.

Vintage

This year, our 25th, was again distinctive and was our earliest finish ever.

Nearly perfect weather at flowering meant that all the flowers set perfectly so the bunches were super even, making picking decisions somewhat easier. This is when the temperatures started rising and December was warmer than normal before a cool January and stable February.

We received some rain right at veraison which worried us for a while as the berries plumped up a bit and we thought the bunches may be too tight, but the rain moved on and the weather through the important picking period of March was great, which saved the vintage.

Good clean fruit with riper fruit characters is a signature of 2025 vintage.

