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 Mahi Twin Valleys Chardonnay

An elegant and finely balanced wine. Ripe, concentrated flavours of citrus and nectarine fruit with barrel ferment nuttiness and a slightly creamy texture help to give nice weight and finish.

Varieties:	Chardonnay
Winegrowing team:	Brian Bicknell, Phoebe Cathcart, Nick Blakiston, our focussed growers, and brilliant vintage staff
Alcohol:	13.6%
Titratable Acidity:	7.0 g/L
Residual Sugar:	1.0 g/L
Harvest Period:	Hand-picked, 16 – 22 March
Brix at Harvest	22.3 – 22.6

Winemaking details

The aim for this Chardonnay is to retain a fresh structure rather than producing a wine that is too broad. The clone and site help with this, but also the picking decisions also work to retain acidity in the glass.

This wine comes from a small parcel in the Twin Valley Vineyard, located in the Fareham Lane area of Marlborough. The vineyard is at the western end of the Wairau Valley, at the junction with the Waihopai, and is on the top terrace. The upper terrace along the Wairau has a more complex soil, a great mixture of silt, clay and stones that give drainage but also some water-holding to help the vines through the dry periods. Being some distance from the sea the climate is also cooler. The grapes therefore typically ripen more slowly and retain an interesting mineral character.

The vines were cropped low to ensure ripeness and palate richness. The grapes were then whole-cluster pressed and the high-solids juice taken straight to French barriques for fermentation with indigenous yeast. After 15 months in oak, we felt the balance was correct and gently took the wine from barrel.

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!

PO Box 33, 9 Terrace Rd, Renwick, Marlborough, New Zealand
www.mahiwine.co.nz | T: +64 3 572 8859 | E: sales@mahiwine.co.nz