

# 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.



## 2010 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 also some barrel aging. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.

<b>Variety:</b>	Sauvignon Blanc
<b>Winegrowing team:</b>	Brian Bicknell, Pat Patterson, our focussed growers and brilliant vintage staff
<b>Alcohol:</b>	13.5%
<b>Total Acidity:</b>	7.5 g/l
<b>Residual Sugar:</b>	1.6
<b>Brix at Harvest:</b>	22.2 – 25.1
<b>Harvest Period:</b>	April 4 <sup>th</sup> – April 20 <sup>th</sup>

## Winemaking details

The focus with this wine is to provide a drink that has texture and depth, rather than focussing 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 six different vineyards, all of them giving particular attributes to the final wine. In order to attain greater texture we pick ripe fruit, wanting texture rather than primary fruit on the nose. This year the first fruit for the blend was picked from the stoney portion of the Wadworth vineyard and finished with a late portion from the Guernsey block.

The hand-picked fruit was whole-cluster pressed so that the time on skins was minimised. A portion of this juice was barrel-fermented in older French oak 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 final blend was made solely from free-run juice, as we feel it gives a more elegant and subtle wine, a key for us.

## Vintage

The 2010 crush for us was characterised by the very low rainfall in April, just 5mm up to the 28<sup>th</sup>. This made picking decisions much easier and allowed us to take the fruit as we wanted.

It was quite a late vintage for us, which allowed the flavours to develop, and as we had the same team in the winery as 2009 life was good.

## The wine

Each year the fruit is slightly different and so the blending is constantly interesting. This year the barrel and wild portions account for 8% of the blend, which we felt gave a good balance.

The fruit intensity allowed this and we will keep assessing the blends on an annual basis, aiming to make 'real' wines that express our vineyards and personalities.



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