

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.



2020 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, Pat Patterson, Phoebe Cathcart, our focussed growers, and brilliant vintage staff
Alcohol:	14.4%
Titratable Acidity:	6.2 g/L
Residual Sugar:	<1.0 g/L
Harvest Period:	Hand-picked, 1 April
Brix at Harvest	23.5

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, which was the 20th vintage of Mahi, started two weeks later than 2019, on March the 20th, but finished only one day later, with our last lot of fruit coming in on April 9th, so for Mahi it was one of our most condensed vintages.

A vintage we will never forget as picking and winemaking were partly dictated by Covid-19. While it was difficult to work the 'virus vintage' (and we are hoping that it will be the only one?!) the overall vintage was saved by having such great growing and picking weather.

Rainfall through the period of December 21 through to April 7 was only 20mm, which is a record low over that essential period for us and the temperatures through the season were the closest that we have had to the 'normal' for quite a few years. The cooler ripening compared to some recent warmer years has given us some intense fruit flavours, nice acidities, and elegant structures.

Again, this year we had a great multi-cultural team with people from China, India, the US, Ireland, and NZ, and even though we didn't see as much of each other as normal it worked well and is definitely not a vintage we will forget.

