

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.



2021 Mahi Marlborough Pinot Noir

A full and rich bouquet, this wine is mouth filling, ripe and supple with good complexity. Dark cherries and plums combine with soft tannins to give a well-rounded finish.

| | |
|----------------------------|---|
| Varieties: | Pinot Noir |
| Winegrowing team: | Brian Bicknell, Pat Patterson, Phoebe Cathcart, Max Bicknell, our focussed growers, and brilliant vintage staff |
| Alcohol: | 14.1% |
| Titratable Acidity: | 6.3 g/L |
| Residual Sugar: | <1.0 g/L |
| Harvest Period: | 4 - 17 March |
| Brix at Harvest: | 23.3 – 25.4 |

Winemaking details

This wine comes from two vineyards throughout Marlborough, both lending different characters to the wine. The Twin Valleys portion from the cooler Fareham Road area gives us the palate structure that we require, offering finesse to the back-palate. The portion from Ward, approximately 45 kilometres south of Blenheim, providing great depth to the palate, with rich black fruit characters.

In the winery the grapes were predominantly destemmed before going to small vats for cold soaking prior to fermentation, allowing the extraction of soft tannins and colour at the juice stage rather than in the harsher alcoholic stage during and after fermentation. About 20% were fermented with stems or whole-bunch solely with indigenous yeasts offering a wide variety of flavours and helping us to attain better texture.

During fermentation the skins and juice were hand-plunged on average two times per day. When finished the wine was taken straight to French barriques where it sat for 15 months. The wine was then gently racked, blended, and bottled unfiltered and unfined.

Vintage

This year, our 21st, was a very distinctive one characterised by the early timing of it, the small crops, and also the cleanliness of the fruit.

Starting on March the 4th it was the earliest start, and finish, that we have had, and the weird thing was that it was not a hot vintage, so it wasn't heat that caused the grapes to ripen early.

The key factor was the low crops, as healthy vines will ripen a lower crop faster than a heavier one, and these low crops were caused by an untimely rain period over flowering, which was in early December. The rain caused the pollen to fall to the ground, rather than fertilise flowers, leaving small open bunches, that allowed air to flow around the berries and so we had no Botrytis at all.

Covid still had an impact in that, for the first time, all of our team were NZ-based, rather than the usual array of nationalities, but it was a super experienced group, and everything flowed beautifully. It ended up being our shortest and smallest vintage for a while and it was so easy that no-one even got tired?!

Felt like the vintage that wasn't but it will provide some seriously good wines!!

