

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.



2023 Mahi Marlborough Rosé

The palate has an elegant structure with a textural, juicy mid-palate and a refreshingly dry finish.

Made from 100% Pinot Noir grapes this Rosé has a delicate flavour that is perfectly suited to the style we want to achieve.

Varieties:	Pinot Noir
Winegrowing team:	Brian Bicknell, Phoebe Cathcart, Max Bicknell, our focussed growers, and brilliant vintage staff
Alcohol:	13.0%
Titratable Acidity:	7.5 g/L
Residual Sugar:	<1.0 g/L
Harvest Period:	15 – 28 March
Brix at Harvest:	21.5 – 22.4

Winemaking details

The wine comes from Pinot Noir grapes selected from two vineyards in the Wairau Valley located in the cooler western end.

Picked purposely for Rosé from low-cropping vines the juice was pressed off immediately to minimise time on skins and left to settle. Once settled the juice was fermented through to dryness at cool temperatures to retain the more delicate fruit characters.

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. Immediate pressing and the absence of sugar gives the palate freshness and length.

Vintage

This year, our 23rd, was again distinctive and it was a late start for us and was a longer vintage.

Starting on March the 15th the weather stayed very settled through the vintage period and allowed us to pick as we like until we finished on April 18th.

Smaller crops always helps and after a warm period after Christmas the temperatures cooled down to 'average' and it served to maintain fruit flavours while ripening the fruit.

A great team from seven nations worked so well together and we are super happy with the eventual wines.

