

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 Twin Valleys Pinot Noir

Red and black berries, hazelnut, and porcini, along with some spice from the whole bunch, show on the nose.

On the palate, you will get great depth, concentration, and length, with fine tannins and a subtle acidity.

Varieties:	Pinot Noir
Winegrowing team:	Brian Bicknell, Phoebe Cathcart, our focussed growers, and brilliant vintage staff
Alcohol:	13.9%
Titrateable Acidity:	5.9 g/L
Residual Sugar:	<2.0 g/L
Harvest Period:	Hand-picked, 16 March
Brix at Harvest:	22.6

Winemaking details

After working with the Twin Valleys fruit for 20 years, we have watched the Pinot Noir improve as the vines aged and we developed a better understanding of the fruit.

The vineyard is on the top terrace of the Wairau Valley, where the soils are complex, though free-draining, and the temperatures are cool, therefore suiting low cropped thin-skinned Pinot Noir.

Mainly clone 115 for mid-palate weight, then 114 for floral nose and delicacy, and a small amount of the beefy clone 777. The fruit ripened very evenly, especially with the wings removed, and the small-berried bunches were hand-harvested before being cooled overnight. After sorting, 30% of the bunches were retained as whole bunches through the native ferment and the wine left on skins for just over three weeks, before being run to French barriques.

After maturing for 16 months the wine was bottled unfinned and unfiltered.

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.

