

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.

2024 Mahi The Wrekin Chardonnay

Intensive and sensitive vineyard work from a great team aligned with low crops, and this special site, creates deep and unique fruit characters that carry through to the palate.

Varieties:	Chardonnay
Winegrowing team:	Brian Bicknell, Phoebe Cathcart, Nick Blakiston, our focussed growers, and brilliant vintage staff
Alcohol:	14.1%
Titratable Acidity:	5.6 g/L
Residual Sugar:	1.0 g/L
Harvest Period:	Hand-picked, 26 March
Brix at Harvest	22.3

Winemaking details

We had been tasting some of the wines off The Wrekin vineyard for a number of years so when the opportunity came about to secure a small parcel of Chardonnay we jumped at it.

A special site that sits by itself at the sheltered end of a gully, on the southern slopes of the Wairau Valley at the head of the Brancott. The vineyard is elevated and rolling and sits on aged clay, overlaying greywacke soils.

Intense but sensitive hands-on management, by a great team under organic and biodynamic regimes, combined with low crops and this special site creates deep and unique fruit characters and structure.

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, our 24th, was again distinctive and was our earliest finish ever.

It always seems that winemakers are raving about the latest vintage, but I know that I can quite comfortably say that this vintage looks like it will be in the top five that I have ever worked.

The fruit was possibly the cleanest we have ever seen, the crops were small, the rainfall low and the flavours ripe.

We had a cool snap early-mid December, which is when we were flowering, then an amazing period through the rest of December and January, before 'normal' temperatures in February and a cooler March.

Because of the coolness over flowering, we ended up with low pollination, and low crops, which ripened well through that warm period but also retained the acidity and freshness as February and March were not super-hot. A stunner, and so easy to work!

