

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 The Wrekin Pinot Noir

Dark cherries along with some savoury black fruit notes, and a hint of spice from the whole bunch show on the nose.

A dense palate with ripe fruit, rounded tannins and slight stem helps give a long finish that will reward more time in bottle.

Varieties:	Pinot Noir
Winegrowing team:	Brian Bicknell, Phoebe Cathcart, our focussed growers, and brilliant vintage staff
Alcohol:	14.6%
Titratable Acidity:	6.2 g/L
Residual Sugar:	0.30 g/L
Harvest Period:	Handpicked, 25 & 28 March
Brix at Harvest:	23.8 – 25.1

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 Pinot Noir 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.

Mainly clone 777 for structure and smaller portions of 114 for floral nose and delicacy, and clone 5 for mid-palate texture. The small-berried bunches were hand-harvested before being cooled overnight. After sorting over the triage table, the grapes went through ferment with native yeasts 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.

