

Mahi

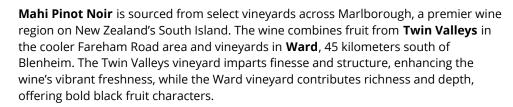
Mahi Pinot Noir exemplifies the essence of Marlborough, blending vibrant fruit, supple tannins, and a refined structure to deliver an elegant and expressive wine.



Pinot Noir 2022

Marlborough, New Zealand





Marlborough's climate, with its sunny days, cool nights, and free-draining soils, allows for the slow and even ripening of **Pinot Noir**, creating wines with bright acidity and concentrated flavors. This terroir plays a critical role in shaping the complexity and balance of **Mahi Pinot Noir**.



The grapes for **Mahi Pinot Noir** are harvested by hand and treated with minimal intervention to respect the natural expression of the fruit. The majority of the grapes are **destemmed**, with about 20% left as **whole-bunch clusters**, a technique that enhances complexity and texture. A cold soak before fermentation extracts soft tannins and vibrant color.

Fermentation occurs with **indigenous yeasts** in small vats, where the juice is gently hand-plunged twice daily. Post-fermentation, the wine is transferred directly into **French oak barriques** (a portion of which are new) for **15 months of aging**, allowing the flavors to integrate and mature. The wine is then carefully racked, blended, and bottled without fining, ensuring purity and depth.

Tasting Notes

- **Aroma**: A rich bouquet of dark cherries, plums, and subtle earthy undertones, complemented by delicate floral hints.
- **Palate**: Mouth-filling and supple, with a seamless balance of ripe fruit, soft tannins, and bright acidity. Notes of black fruit and spice lead to a long, well-rounded finish.
- **Finish**: Elegant and persistent, showcasing the wine's harmonious structure and refined texture.





Alcohol:13,50 %

Composition: 100% Pinot Noir







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Did You Know?

The name **Mahi** translates to "our work, our craft" in Maori, reflecting the winery's philosophy of respecting the individuality of each vineyard and crafting wines that evolve naturally over time.

Wine Pairing Ideas

- **Duck Confit**: The wine's acidity and ripe fruit notes enhance the richness of the duck.
- **Grilled Salmon with Herbs**: Complements the wine's freshness and delicate texture.
- **Wild Mushroom Risotto**: Earthy flavors of mushrooms pair beautifully with the wine's subtle spice and soft tannins.
- **Aged Gouda**: The nutty, savory profile of the cheese balances the wine's fruit and structure.



James Suckling (JS): 93 Points (2019)

This has very attractive aromas of fresh red cherries, as well as a gently spicy edge and rose hip, as well as leafy nuances. The palate has a fresh and spicy feel with a core of ripe, fresh red-cherry flavor. Silky tannins. Very drinkable now. Screw cap.



James Suckling (JS): 92 Points (2018)

A very bright and attractive pinot that has aromas of nectarines, peaches and light red cherries with a succulent, tangy palate that draws vibrant, pure fruit flavor on a fresh finish.



Robert Parker (RP): 90 Points (2017)

The 2017 Pinot Noir includes about 30% whole bunches, which have no doubt contributed to this wine's unique spiced aromas of clove, coriander and orange rind. There are plenty of cherries as well in this medium-bodied red, supported by softly dusty tannins and crisp acids on the zesty finish.



