

Mahi Alias Sauvignon Blanc

Marlborough, Marlborough, New Zealand

2023



Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 14.5

pH: -

Residual Sugar (g/L): 4.14

Total Acidity(g/L): 7.9

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture only

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Mahi Alias Sauvignon Blanc 2023 comes from a small parcel in the Byrne vineyard, located in the Conder's Bend area of Marlborough. The organically managed vines are planted on gravel soils that were once part of a riverbed. These stony soils provide both drainage and heat retention, which are particularly valuable for this cooler site. The fruit was hand-picked on 9 April at 24.3 brix, producing a concentrated single-vineyard Sauvignon Blanc with texture, freshness and site expression.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 9421900026111

Bottle Weight (g): 1300

Bottle Dimension (mm): H296, Dia85.8

Type of Closure: Screwcap

Case Size: 6X75CL

Case Weight (g): 8160

Case Dimension (mm): L307 x W261 x H190

Vintage Notes

The 2023 vintage was Mahi's 23rd and had a later start with a longer picking period. Harvest began on 15 March and continued in settled weather until 18 April, allowing fruit to be picked at the preferred time. Smaller crops helped concentration, while a warm period after Christmas was followed by average temperatures, supporting ripening while maintaining fruit flavour and freshness.

Vinification

The grapes were hand-picked, whole-cluster pressed and transferred directly to French barriques without chemical additions. Fermentation took place in barrel using indigenous yeasts, adding complexity, savoury detail and texture without dominating the aromatics. The wine remained on yeast lees for 15 months, with regular stirring. The lees ageing added richness and acted as a natural fining process. After time in barrique, the wine was gently racked and bottled without fining.

Tasting Notes

Mahi Alias Sauvignon Blanc 2023 is a rich, textural expression of Marlborough Sauvignon Blanc. The nose shows complexity from wild yeast, single-vineyard fruit and barrel fermentation, with savoury detail supporting the fruit. The palate is well rounded and layered, shaped by 15 months in French barriques and extended lees ageing. Despite its depth and texture, the wine retains freshness through the back palate. The finish is long, structured and persistent.

Food Pairing

Pair with scallops, lobster, roast chicken, turbot, goat's cheese tart, asparagus risotto, smoked fish, creamy seafood pasta, mushroom dishes or fine-dining vegetable-led plates.