Mahi Wines

Mahi Twin Valleys Chardonnay 2023

Marlborough, Marlborough, New Zealand

Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 14

pH: -

Residual Sugar (g/L): 2

Total Acidity(g/L): 6.1

Volatile Acidity(g/L): -

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: Yes

Packaging Information

Unit Size: 75CL

Bottle Barcode: 9421900026289

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

Vineyard & Viticulture Practice

Mahi Twin Valleys Chardonnay 2023 comes from a small parcel in Twin Valley Vineyard, located in the Fareham Lane area of Marlborough. The vineyard sits at the western end of the Wairau Valley, near the Waihopai junction, on an upper terrace. The soils combine silt, clay and stones, providing both drainage and water-holding capacity during dry periods. Being further from the sea, the site has a cooler climate, encouraging slower ripening, retained acidity and a mineral character.

Vintage Notes

The 2023 vintage was Mahi's 23rd and had a late start, followed by a longer harvest period. The vines were cropped low to encourage ripeness and palate richness while retaining acidity. Picking began on 15 March and finished on 18 April, with settled weather allowing fruit to be picked as required. Smaller crops supported concentration, while cooler average temperatures after a warm post-Christmas period helped preserve fruit flavour during ripening. The vintage produced wines

Vinification

The grapes were whole-cluster pressed, and the high-solids juice was transferred directly to French barriques for fermentation with indigenous yeast. This approach builds texture, savoury complexity and depth without compromising freshness. After 15 months in oak, the wine was gently removed from barrel once balance had been achieved, preserving the fresh, structured Chardonnay style intended for this site.

Tasting Notes

Mahi Twin Valleys Chardonnay 2023 shows citrus and tropical fruit notes, supported by secondary complexity from indigenous yeast fermentation and barrel ageing. The palate is elegant and structured, with fresh acidity, a creamy textural mid-palate and measured weight. Medium-bodied, it balances fruit richness with a cooler-site mineral line. The finish is long, composed and fresh, giving a precise Marlborough Chardonnay with depth and restraint.

Food Pairing

Pair with roast chicken, grilled turbot, scallops with beurre blanc, crab pasta, butternut squash risotto, Comté, mushroom dishes or lemon and herb poussin.