



Technical Information

Style: Still, White

Varietal(s): 100% Pinot Gris

ABV (%): 14

pH: NA

Residual Sugar (g/L): <1.00

Total Acidity(g/L): 6.90

Volatile Acidity(g/L): NA

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Mahi Pinot Gris 2023 comes from a single vineyard just outside the township of Ward in the Awatere Valley, Marlborough. The vineyard is owned and managed by Sara Davies and Andrew Craig. This site gives the Pinot Gris complexity and depth, while the use of free-run juice supports elegance and subtlety. Pinot Gris naturally has grey-coloured skins and can be more phenolic, so careful handling is important to achieve a refined and textural style.

Packaging Information

Barcode: 9421900026333

Case Weight (g): 16100

Case Dimension (mm): L352 x W263 x H299

Bottle Weight (g): 1300

Bottle Dimension (mm): H296, Dia85.8

Type of Closure: Screwcap

Vintage Notes

The 2023 vintage was Mahi's 23rd and was marked by a late start and a longer harvest period. Picking began on 15 March and continued until 18 April, with settled weather throughout the vintage allowing fruit to be harvested at the desired time. Smaller crops were beneficial, while cooler average temperatures after a warm post-Christmas period helped maintain fruit flavours as the grapes ripened. The resulting wines show balance, freshness and clear vineyard expression.

Vinification

The fruit was machine-picked to bins to minimise maceration. A portion of the juice was fermented in older French oak to add weight and texture, while ensuring that oak character did not dominate the nose. The balance was cool-fermented to preserve the fruit expression of the Ward vineyard. The final blend was made entirely from free-run juice, giving a more elegant, subtle and refined Pinot Gris profile.

Tasting Notes

Mahi Pinot Gris 2023 shows complexity and depth from its Ward vineyard source. The nose is understated and fruit-led, with subtle aromatic detail. The palate has an elegant structure, combining freshness with a creamy, textural mid-palate. Medium-bodied and composed, it balances fruit purity with gentle weight from partial barrel fermentation. The finish is long, clean and refined, with a subtle richness typical of well-handled Marlborough Pinot Gris.

Food Pairing

Pair with roast pork, chicken with fennel, smoked salmon, crab tart, mushroom pasta, mild Thai curry, soft cheeses, or roasted root vegetables.