



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: NA

Residual Sugar (g/L): <1.00

Total Acidity(g/L): 6.00

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 Noir 2023 is sourced from four Marlborough vineyards. Twin Valleys, from the cooler Fareham Road area, makes up 62% of the blend and provides palate structure and back-palate finesse. Ward, around 45 kilometres south of Blenheim, contributes 13% and brings delicate lifted fruit. Two hillside parcels, The Wrekin at 13% and Calrossie at 12%, add depth, weight and dark-fruit character, creating a layered Marlborough Pinot Noir with both freshness and concentration.

Packaging Information

Barcode: 9421900026326

Case Weight (g): 8050

Case Dimension (mm): L263 x W174 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 distinctive for its late start and longer harvest. Picking began on 15 March and continued until 18 April. Settled weather throughout the harvest period allowed fruit to be picked when ready. Smaller crops supported concentration, while cooler average temperatures after a warm post-Christmas period helped maintain fruit flavour and freshness. The resulting wines show balance, ripeness and clear site character.

Vinification

The grapes were predominantly destemmed, then transferred to small vats for cold soaking, allowing soft tannin and colour extraction before fermentation. Around 30% was fermented with stems or whole bunches using indigenous yeasts, adding aromatic complexity and texture. During fermentation, the cap was hand-plunged on average twice per day. Once fermentation was complete, the wine was transferred directly to French barriques for 15 months before being gently racked, blended and bottled unfined.

Tasting Notes

Mahi Pinot Noir 2023 has a full and rich bouquet, with dark cherry and plum at the core. The palate is mouth-filling, ripe and supple, showing good complexity and a rounded texture. Soft tannins support the dark fruit, while whole-bunch and indigenous yeast elements add savoury detail and structural interest. Medium-bodied, it finishes well rounded and persistent, with freshness, fruit depth and gentle spice.

Food Pairing

Pair with duck breast, roast chicken, pork tenderloin, mushroom risotto, charcuterie, grilled aubergine, venison loin, beef carpaccio or semi-hard cheeses such as Tomme.