

Mahi Sauvignon Blanc

Marlborough, Marlborough, New Zealand

2024



Technical Information

Style: Still, White

Varietal(s): 97.55% Sauvignon Blanc, 2.45% Semillon

ABV (%): 13.5

pH: NA

Residual Sugar (g/L): 1.30

Total Acidity(g/L): 7.80

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 Marlborough Sauvignon Blanc 2024 is sourced from six different vineyards across Marlborough, each contributing specific attributes to the final wine. The fruit was hand-picked between 18 March and 2 April, with brix levels ranging from 20.6 to 24.6. The final blend includes Sauvignon Blanc with 2.45% Semillon, adding length and balance.

Packaging Information

Barcode: 9421900026265

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 2024 vintage was Mahi's earliest finish to date and is considered one of the strongest recent vintages. A cool period during flowering reduced pollination and led to small crops, while warm weather through late December and January helped ripening. February was moderate and March cooler, preserving acidity and freshness. Fruit condition was exceptionally clean, rainfall was low and flavours reached strong ripeness, giving a vintage with concentration, purity and natural balance.

Vinification

The hand-picked fruit was whole-cluster pressed to minimise skin contact. The final blend was made entirely from free-run juice, giving an elegant and subtle wine. A 7% portion was barrel-fermented in seasoned French barriques to add weight without obvious oak character. The remaining wine was fermented cool to retain vineyard fruit expression. A 19% native yeast ferment portion contributed texture, savoury complexity and balance, while 2.45% Semillon was included to add length.

Tasting Notes

The wine shows a broad range of fruit characters, from citrus through to tropical fruit. These primary aromas are supported by secondary complexity from natural yeast fermentation and subtle barrel ageing. The palate is elegant and structured, with a creamy, textural mid-palate and fresh acidity giving balance. The wine is layered rather than overtly simple, combining fruit clarity with savoury depth. The finish is long, clean and persistent.

Food Pairing

Pair with oysters, crab salad, grilled prawns, goat's cheese, asparagus, sushi, Thai green papaya salad, lemon sole, herb-led seafood dishes or fresh vegetable starters.