

# MAISON NOIRE

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## Albariño 2016

### Vintage conditions

#### 2015/2016:

A relatively dry and cold winter was followed by a very wet and warm early spring, almost frost free, so bud burst was above average and disease pressure high. This was followed by patchy weather conditions until mid-summer, with episodes of heavy rain as well as dips of colder than usual temperatures. With average crop levels following flowering, high disease pressure and on going vines' growth, it was essential to open the canopy and keep on top of the spraying to optimise maturity. A welcome dry February was followed by a wet March, but the fruit kept good flavours and was harvested in the gaps of nice weather. The late ripening varieties proved excellent with an amazing indian summer starting in April.

### Tasting notes

#### Aim:

My aim with this wine is simply to propose a dry and crisp white wine, aimed for enjoyment at any time of the day. It should be fresh, fruity and aromatic, with a hint of rusticity to add on the complexity. Summer in a bottle!

#### Technique used:

The Albariño grapes, grown on northern facing hills near Maraekakaho, were hand harvested and sorted in late April 2016.

They were destemmed and skin macerated for 12 hours prior to be pressed into a stainless steel tank. The juice was fermented at 15°C on gross lees, until dry, and sulphured once the fermentation was complete. The gross lees were stirred regularly for a couple of months, then the wine was racked off the gross lees and dropped for ageing on fine lees into seasoned barrels for 3 months.

The wine was blended, lightly fined and filtered prior to bottling in October 2016.

#### Result:

This Spanish popular variety ripened by the Hawkes Bay sun is fresh, crisp and dry, with subtle aromas of white peach and orange zest. The mid palate is round and creamy, with subtle nutty characters. The finish shows some grassy notes, that add onto the weight and the balance of the wine.

It is extremely versatile, enjoyable on its own or matching to perfection salads, tapas and paellas dishes.

Optimum drinking time is 2018.

#### Analysis at bottling:

pH=3.23

TA=6.75g/L

Alc.=12.3% Vol.