

MAISON NOIRE

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Cabernet Sauvignon 2015

Vintage conditions

2014/2015:

A relatively mild winter and early spring with not much frost pressure led to a good bud burst, although the disease pressure remained high until mid summer. A wet flowering time saw a lower than average fruit set, and the disease pressure remained high although the rainfall was lower than average overall. There were a few short rain episodes in late summer and early autumn, but warm and sunny conditions dominated the maturing season. It was paramount to monitor maturity and plan harvest dates carefully and all the fruit was harvested in good condition with nice flavours before the heavy rain in late April.

Tasting notes

Aim:

My aim with this wine is to propose a classic Hawkes Bay full bodied Cabernet Sauvignon from a great vintage and made using traditional methods of winemaking. It should reflect the stoney river bed terroir from which it comes.

Technique used:

The grapes were harvested mid April 2015 at their optimum maturity and destemmed/crushed straight into an open fermenter. Plunge downs was the only method used for extraction during the Alcoholic fermentation that lasted about 10 days until dry. The grapes remained for an extra 30 days on skins until pressed straight into french barrels (35% new) where they went through malolactic fermentation. After being sulphured they were racked off their lees several times to obtain natural clarification and returned to seasoned french barrels; the wine spent a total of 16 months in barrels. The barrels were finally blended and filtered prior to bottling without fining, sugar or copper additions to retain the full flavours and great ageing potential.

Result:

The first nose and palate is full of ripe blackcurrant and a hint of red pepper and is followed by a full mouthful of matured and smooth tannins. It is followed by subtle notes of cedar, caramel flavours and a hint of fresh roasted coffee beans. It ends with a powerful and long finish coated with raisins' bursts.

It calls for the best cuts of beef or venison and roasted fresh vegetable.

Optimum drinking time is 2018 to 2022, with delightful tertiary aromas developing until 2025 for people enjoying matured, elegant aged wines.

Analysis at bottling:

pH=3.70

TA=5.63

Alc.=13.52