

MAISON NOIRE

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Cabernet/Merlot 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 to propose a classic Hawkes Bay Red wine, full of integrated flavours and tannins and reflecting the blend of Bordeaux varieties with the diversity of micro-climates.

Technique used:

The wine is a blend of 3 different vineyards: Cabernet Franc (48%) from northern facing hills in Maraekakaho, Cabernet Sauvignon (7%) and Merlot (45%) from ancient river bed area, with stoney soils, north east of Hastings, Hawkes Bay.

The wines were fermented in separate lots to give the best blending options until the end of ageing. Traditional techniques of maceration and ageing in French oak barrels, with an equivalent of 25% new oak were applied. Blending took place a month prior to bottling, while the wine was fined and filtered.

Result:

The first nose and palate reveal some very fresh notes of raspberry, plum and blackcurrant sweetened by hint of fresh vanilla. The mid-palate is dry, complex and textured, and shows aromas of dried herbs, eucalyptus and oven baked brioche. The finish is long and lingering, yet generous and more-ish.

It calls for a very wide range of dishes, from roasted vegetables to nice cuts of meats and can be enjoyed at any season!

Optimum drinking time is 2018 to 2022.

Analysis at bottling:

pH=3.59

TA=5.48

Alc.=12.8% Vol.