

MAISON NOIRE

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Rose 2017

Vintage conditions

2016/2017:

Indian summer and dry conditions prevailed until the end of winter, until rain got in and stayed until the middle of spring. Spring was therefore frost free, and was followed by very hot and dry conditions until the beginning of summer. Then the weather cooled down around Christmas, but remained dry until early February. January was very hot, which led to think we were going to have another great vintage despite the very high pressure for powdery mildew during all the growing season. Unfortunately, it was not to be as the skies opened up and rain poured for the next 6 months, making picking decisions very challenging during all vintage.

Tasting notes

Aim:

My aim with this wine is simply to propose a french style Rose with a lot of elegance. It should be fresh, easy to drink, fruit driven and dry finished. This makes it a versatile wine, not too high in alcohol.

Technique used:

The Cabernet Franc grapes, grown on northern facing hills near Maraekakaho, were hand harvested and sorted in early April 2017 with good flavours.

They were destemmed and left on skin contact for 12 hours. The juice was then separated from the skins and fermented in a stainless steel vessel until dry. The wine was then sulphured, racked off its lees and left for ageing in a closed stainless steel vessel. During the ageing it was racked a couple of times to obtain a natural clarification. It was then lightly fined and filtered before bottling in July 2017.

Result:

This is a fresh, crisp wine with a dominant raspberry flavour and hints of lemon. It is simple and yet sophisticated, with a very smooth, dry and lingering finish. With no sugar or copper added, the sweet sensation comes from the balance and the acidity of the wine. It is delicious on its own, or great with salads and spicy dishes such as Thai and moroccan flavoured cooking.

Optimum drinking time is 2018.

Analysis at bottling:

pH=3.08

TA=7.72

Alc=10.8% Vol.