

MAISON NOIRE

maisonnoire1286@gmail.com

Sauvignon Blanc 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 unique style Sauvignon Blanc, inspired by the Loire Valley, with an added layer of minerality and floral notes brought by a touch of Viognier. It is also a wine that will have a good ageing potential, with no sugar or copper added, so different flavours can be revealed throughout its journey.

Technique used:

The grapes, grown in the plains between Havelock North and Napier alongside the Tuki Tuki river, were harvested mid and late March 2015 in great health condition. They were partially destemmed and macerated over night, before being pressed in 2 batches. The free run juice was left on its lees for 10 days cold stabulation, then fermented in a stainless steel tank, while the pressing and Viognier portion was fermented in seasoned french oak barrels. After the end of Alcoholic fermentation the batches were sulphured and stirred regularly to give more palate weight until they were all blended together. The wine was finally fined and filtered prior to bottling in early February 2016.

Result:

The result is a crisp and dry wine with reductive characters and multiple layers, supported by a generous mouthfeel. The first flavours on the palate are mainly lime with a touch of mango and a subtle link to earthy, yeasty and grassy characters. A bit of time in the glass allows to open the flavours on more floral, dried fruit, nutty notes and the lingering finish has got a touch of orange zest. The optimum time to drink this unique Sauvignon Blanc is 2018 to 2020.

Analysis at bottling:

pH=3.36

TA=6.12

Alc.=12.7% Vol.