

MAISON NOIRE

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Syrah 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 is to get a classic Hawkes Bay Syrah, that combines the right balance of fruit, tanins and spices, with a lingering finish.

Technique used:

This is a blend of Syrahs from 2 different vineyards, one bringing the spices from coastal hills around Te Awanga, and the other bringing the weight from northern facing hills overlooking the Gimblett Gravels.

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 reveals some aromas of Black Doris plums, fresh cherries, prunes and toffee. This bright ruby red coloured Syrah is fruit driven with a plump generous body. Dark cocoa, coffee beans, liquorice and spice, round and complex on the palate with a smooth lengthy finish.

Perfect accompaniment for grilled meats and veggies, as well as roasted duck.

Optimum drinking time is 2019 to 2023.

Analysis at bottling:

pH=3.65

TA=6.15

Alc.=12.4% Vol