

# MAISON NOIRE

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## Arneis 2019

### Vintage conditions

#### 2018/2019:

Following a rather dry winter, early spring was very wet up to bud burst, then typically windy with a late frost that caused patchy damage in exposed areas. With a fairly wet early summer and high disease pressure, fungi protection's planning and grass / canopy control was paramount to keep hopes of a high quality harvest. Temperatures rose after Christmas but a couple of very wet events put more Botrytis pressure on Coastal vineyards. Late summer and early autumn weather conditions were optimal and lead to a great, yet stressful harvest. Some hand sorting during picking got rid of the Botrytis patches and the overall quality for this vintage ended up very high with great flavours and levels of concentrations across the board.

### Tasting notes

#### Aim:

My aim with this Italian variety is to make a fresh and aromatic wine, perfect for spring and summer. It should be fruit driven with good complexity and acids, and round on the palate with a slightly off-dry finish.

#### Technique used:

The Arneis grapes, grown on a single vineyard in the Tuki-Tuki plains near Havelock North, were machine picked following a hand sorting in very late March 2019. With Brix levels over 23.5, the flavours and concentration were very promising.

Following a quick skin maceration for a few hours, the grapes were pressed and transferred in a stainless steel vessel at low temperature (under 5°C) and racked off the juice lees a couple of days after. The juice was then inoculated and fermented in a stainless steel tank until the final balance got reached at 7-8g/L residual sugar. It was sulphured and kept on full lees in a cold tank for a couple of months, which helped to cold-stabilise it early. It was then racked, fined and filtered before bottling in September 2019.

#### Result:

This is a fresh aromatic wine with great balance and complexity. Dominance of white fleshed juicy fruit, including pear, nectarines and lychee in the palate with inviting floral notes.

It is followed by a rich mid-palate with bursts of orange rind and finishes smoothly with a golden liquid honey feeling.

Delicious with tapas and hors-d'oeuvres as well as seafood and cheeses, it is a perfect match for spring and summer!

pH=3.41

TA=6.27 g/l

Alc=13.73% Vol.

RS=7.8 g/l