

MAISON NOIRE

Arneis 2021

Tasting notes

Winemaking:

This vintage is a blend of 2 different Hawke's Bay Arneis blocks:

- the first one (75%), grown on the Tuki-Tuki plains near Havelock North, were machine picked in Mid-March and transported in small bins to the winery. They stayed on skin contact for a few hours under gas cover prior to be pressed in a stainless steel tank set on cooling for settling.
- the second batch (25%), grown on a North facing hillside vineyard near Maraekakaho, were hand harvested the next day in pristine condition. The grapes were brought to the winery in small bins then whole bunch pressed into a stainless steel tank also set on cooling for settling.
- These 2 tanks were racked off their heavy lees a few days after and blended in a stainless steel vessel where they were inoculated, fermented at low temperature (under 15°C) until sulphured when the perfect balance of residual sugars was reached.
- The wine was aged for a further couple of months on full lees, then lightly fined and filtered before bottling in late June 2021.

Result:

Arneis is nicknamed Little Rascal as it is quite tricky to grow - it looks like it found a perfectly matched region to grow in Hawke's Bay though!

This is an off-dry aromatic wine characterised by its subtle and fine aromas. Citrus on the front palate, followed by pear, juicy peach and beautiful floral aromas. Then a nice kick with a few notes of chives, mint and orange rind in the mid-palate, before ending with a very smooth finish with hints of lychee and a creamy texture.

It is incredibly versatile for food matching with no cheeses yet found that don't accompany it beautifully! Also fantastic pairing with seafood dishes, tapas or south-eastern asian specialties. Optimum drinking time is 2021 - 2025. 185 cases produced.

Analysis at bottling:

pH=3.20

TA=6.99 g/l

Alc=12.89% Vol.

RS=12.16 g/l

Vintage conditions

2020/2021: One of the driest season on records... that followed another hot year the previous vintage. Some nasty frosts caused some damages in the earliest bud bursting areas, as the season started 2-3 weeks ahead of normal due to a rather mild winter.

Early crop protection was paramount to keep the fungal pressure down, and localised bursts of rain were welcome in spring to keep the soil moisture to a decent level. Flowering was quite poor due to a wet patch at a crucial time, and summer hit early with some record breaking temperature in late November and December. Powdery mildew was again an issue in some areas, but the sun and droughty conditions got the ripening of the grapes to very high level of sweetness and very clean flavours. Harvest for still wines was the earliest over the last 2 decades, with late ripening varieties offering outstanding quality.