

MAISON NOIRE

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Chardonnay 2018

Vintage conditions

2017/2018:

A fairly normal winter regarding temperature and rainfall was followed by a very warm and dry September, that pushed growth very rapidly in early spring, dotted with the odd frost. It was followed by wet patches in October, then very dry until Christmas time. This pattern was perfect for growth but led to a very high pressure for Powdery Mildew. Canopy work, thinning and a strong spraying program were key to ensure good quality at maturity. This was helped by a rather dry and sunny summer, but followed by a few heavy downpours around harvest time (early March and late April), so picking planning was paramount to pick at optimum quality.

Tasting notes

Aim:

My aim with this wine is to propose a French style Chardonnay inspired by Chablis, with a soft mouthfeel and elegance. It should be fresh, yet round and complex with a dry finish. This makes it a very enjoyable and versatile wine.

Technique used:

The Chardonnay grapes, 100% clone Mendoza from the Puketapu growing area, were harvested in late March 2018.

Half of the grapes were pressed straight into seasoned French oak barrels, while the other half were destemmed and left on skin contact for 24 hours prior to be pressed in French oak barrels. The juice was inoculated with different strains of yeast until dry. It went through complete Malolactic fermentation prior to being sulphured. 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 March 2019.

Result:

This Classic style barrel fermented Chardonnay is rich and complex. Aromas of mango, pineapple, mandarin and ripe melon with a hint of flint. Bold and sharp, yet well rounded on the palate; flavours of toast, honey, with a whisper of eucalyptus, finishing with an oaky creaminess. To be enjoyed on its own or with a wide variety of dishes, from a platter of cheese, tapas or elaborated mains.

Will cellar well until 2021.

Analysis at bottling:

pH=3.58

TA=5.69 g/l

Alc=13.37% Vol.

RS=0.6 g/l