

# MAISON NOIRE

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## Chardonnay 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 is to make a serious Chablis style Chardonnay. With the quality and concentration of the 2019 vintage, it should retain fruit characters but should also display a generous structure and integrated oak flavours.

#### Technique used:

The Chardonnay grapes, Mendoza clone, were picked in early March from a single vineyard on the banks of the Tutaekuri river West of Hastings. The soil is alluvial and sandy allowing great fruity expression of white varieties. It was pressed into tanks, lightly fined after a cold settling, and transferred into French barrels with 25% new oak. Several strains of yeast, including wild, were used in each barrel, allowing great expression of complexity. The wines were kept on full lees for 10 months with regular batonnage until they were blended, fined and filtered for bottling in early March 2020.

#### Result:

Fresh yet elegant this Classic style barrel fermented Chardonnay is rich and complex. Aromas of passionfruit, pineapple, mandarin and ripe melon with a hint of flint. Generous oaky flavours with a broad and ample mid palate; flavours of toast, honey, with a whisper of eucalyptus, finishing with silky burnt butter. Complimenting a wide variety of dishes, from a cheese platter, tapas, spicy chicken, Mexican or elaborated mains.

#### Analysis at bottling:

pH=3.57

TA=5.80 g/l

Alc=13.59% Vol.

RS=1.09 g/l