

MAISON NOIRE

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Rosé 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 simply to propose a french style Rosé with a lot of elegance. It should be fresh, easy to drink, fruit driven with an off-dry finished. This makes it a versatile wine, not too high in alcohol.

Technique used:

The Cabernet Franc grapes, grown on our single vineyard, were hand harvested in great condition in late March 2018 alongside the Arneis grapes, grown on Northern facing hills in Maraekakaho, also hand harvested with great flavours.

The Cabernet Franc grapes were destemmed and left on skin contact overnight, pressed, and blended with a similar amount of the Arneis juice. This juice blend was then fermented in a stainless steel vessel at low temperature (under 16°C) until sulphured when the perfect balance of residual sugars was reached. The wine was then racked off its lees and left for ageing in a closed stainless steel vessel. 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 September 2018.

Result:

This is a fresh, crisp wine with a delightful raspberry flavour and hints of pear and citrus. It is simple and yet sophisticated, with a very smooth, off-dry and lingering finish. With no copper added, the fresh and round sensation comes from the balance in between the residual sugar and the natural acidity of the wine. It is delicious on its own, or great with salads and spicy dishes such as Thai and moroccan flavoured cooking.

Optimum drinking time is 2019 - 2020.

Analysis at bottling:

pH=3.26

TA=6.32 g/l

Alc=11.91% Vol.

RS=5.16 g/l