

MAISON NOIRE

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Syrah 2017

Vintage conditions

2016/2017:

Indian summer and dry conditions prevailed until the end of winter, until rain got in and stayed until the middle of spring. Spring was therefore frost free, and was followed by very hot and dry conditions until the beginning of summer. Then the weather cooled down around Christmas, but remained dry until early February. January was very hot, which led to think we were going to have another great vintage despite the very high pressure for powdery mildew during all the growing season. Unfortunately, it was not to be as the skies opened up and rain poured for the next 6 months, making picking decisions very challenging during all vintage.

Tasting notes

Aim:

My aim is to produce a fruit driven Hawkes Bay Syrah, easy drinking, that combines the varietal characters combined with subtle tanins and spices, with a lingering finish.

Technique used:

The Grapes come from a single vineyard planted on Paki-paki North facing hills, south of Hastings. Despite a very challenging vintage, the hand-picked fruit was harvested in good condition, which allowed a short per-fermentation maceration. The fruit flavours were very clean from the start, and delicate extraction methods combined with a subtle addition of French oak were used to get the right balance during fermentation. The grapes were pressed into French barrels (20% equivalent new oak) and the wine was aged for 2 years prior to bottling.

Result:

This is a clean, fruit driven and well balanced Syrah, light in structure that reflects the 2017 vintage. It is very easy drinking, yet shows a great range of complex and subtle aromas and is a great alternative to stronger wines. With a natural low alcohol level (no sugar added during fermentation), it can be enjoyed any time of the day from lunch to dinner time!

Analysis at bottling:

pH=3.79

TA=4.80

Alc=10.87% Vol.