

# MAISON NOIRE

## Syrah 2019

### Tasting notes

#### Winemaking:

The Syrah grapes, grown on our own Home Block vineyard, were hand picked in mid-April in great condition.

Destemmed and lightly crushed, they were fermented in a small open vat following a short cold maceration. The vat was plunged 2 to 3 times daily to gently extract the flavours during fermentation, the temperature were closely monitored to ensure a preservation of the fruit characters while building up a soft tannic structure. Once the ferment got dry, the must went through an extra 2 weeks of maceration prior to being drained and pressed into a few 2-3 year old barrels and a tank. The vessels were later blended, racked and returned several times during the 20 months ageing, bringing a natural clarification prior to be coarse filtered with no fining and bottled in February 2021.

#### Result:

This wine takes the consumer to the South-East of France where Syrah is widely planted. It is a simple and elegant Syrah, with fruit driven aromas of wild strawberries, rose bush, red currants and violets. It is followed by smoky characters with hints of cedar and a round texture with earthy notes. Tannins are soft and very well integrated, calling for a match with a variety of dishes, from risotto to pasta, an antipasto platter or a good old fashioned steak.

Optimum drinking time is 2021 - 2025.

#### Analysis at bottling:

pH=3.69

TA=5.71

Alc.=12.12% Vol.

### 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.