

MAISON NOIRE

Arneis 2022

Tasting notes

Winemaking:

This vintage is a blend of 2 different Hawke's Bay Arneis blocks:

- the first one (55%), grown on the Tuki-Tuki plains near Havelock North, were machine picked in Mid-March and transported in small bins to the winery. They stayed on skin contact for a few hours under gas cover prior to be pressed with the other lot in a stainless steel tank set on cooling for settling.
- the second batch (45%), grown on a North facing hillside vineyard near Maraekakaho, were hand harvested the day prior in pristine condition. The grapes were brought to the winery in small bins, and kept overnight to be added to the second lot in the same press.
- This tank was racked off its heavy lees a few days after into a stainless steel vessel where the juice was inoculated to be fermented at low temperature (under 15°C) until sulphured when the perfect balance of residual sugars was reached.
- The wine was aged for a further few months on full lees, then lightly fined and filtered before bottling in late August 2022.

Result:

Arneis is nicknamed Little Rascal as it is quite tricky to grow - it looks like it found a perfectly matched region to grow in Hawke's Bay though!

This is an off-dry aromatic wine characterised by its subtle and fine aromas. Citrus on the front palate, followed by pear, juicy peach and beautiful floral - jasmine like aromas. Then a nice kick with a few notes of dried herbs, mint and orange rind in the mid-palate, before ending with a very smooth finish with hints of lychee and a creamy texture.

It is incredibly versatile for food matching with no cheeses yet found that don't accompany it beautifully! Also fantastic pairing with seafood dishes, tapas or south-eastern asian specialties. Optimum drinking time is 2022 - 2025. 170 cases produced.

Analysis at bottling:

pH=3.33

TA=6.17 g/l

Alc=12.85% Vol.

RS=13.77 g/l

Vintage conditions

2021/2022: One of the wettest harvest season on records... that followed three great vintages. La Niña weather pattern was the characteristic of this season: a rather dry and mild winter followed by early frosts at the beginning of bud burst and an unsettled spring with early heat wave, followed by a colder patch and a wet flowering season in November / December. Constant crop protection was paramount to keep the fungal pressure down, as Downy mildew was very active in spring. Early dry and hot summer showed encouraging signs in January, but was unfortunately followed by a very wet February and March, which made the season very challenging to organise optimum picking dates. With bird peck / damage pressure, some blocks had to be abandoned as the botrytis and sour rot developed in these humid conditions close to harvest. Hand picking helped to do a selective harvesting and ensure a good quality of flavours in the wines produced.