

MAISON NOIRE

Cabernet franc 2022

Tasting notes

Winemaking:

The Cabernet Franc grapes were hand picked with Friends and Family from our own vineyard on the Waimarama Road in early April. Despite the wet weather condition during the lead up to harvest and several passes of bunch thinning, we managed to pick a small but qualitative, clean crop. It was destemmed and fermented in a small open vat, using gentle method of extraction until dry. We left the ferment on skins for a couple of weeks, then it was pressed into a couple of French barrels (1 new) where it went through MLF , was racked off its lees and was aged for a total of 12 months. Minimal fining and filtration was used prior to bottling in May 2023.

Result:

For your next fine dining party, consider this French style wine inspired by the Loire Valley. Elegant, complex and varietal, its seductively rich crimson colour transports you to the veggie garden, from a bed of raspberries and a bush of blackberries down to rich earth, fragrant herbs and ripe tomatoes, then brings you in "La Maison" with flavours of grilled capsicum, dark chocolate, cinnamon and tea leaves. Delectable!
Optimum drinking time is 2023 - 2026. 50 cases produced.

Analysis at bottling:

pH=3.52

TA=6.28 g/l

Alc=12.34% Vol.

RS=0.11 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.