

# MAISON NOIRE

## Chardonnay Puketapu 2022

### Tasting notes

#### Winemaking:

The Chardonnay grapes (clone 548) were hand harvested from a single vineyard in Puketapu in early March over a couple of days, as a lot of sorting was required to select the clean bunches and berries. This process worked out well: the flavours of the juice was very fragrant and fresh as the parcels of grapes were whole bunched pressed straight into French barrels (25% new). The juice was barrel fermented, went through Malolactic fermentation and was aged for a total of 12 months with regular lees stirring to give volume and enhance the flavours. It was lightly fined, filtered and bottled in May 2023.

#### Result:

Fresh yet elegant this Classic style barrel fermented Chardonnay is rich and complex. After 12 months in French oak barrels, it developed aromas of guava, pineapple, mandarin rind and mango with a hint of flintstone. Generous toasted flavours with an ample mid palate; notes of roasted almonds, vanilla and a whisper of thyme, finishing with silky butter and caramel characters. Complimenting a wide variety of dishes, from a cheese platter, fish in sauce, spicy chicken, Mexican or elaborated mains. Optimum drinking time is 2023 - 2026. 100 cases produced.

#### Analysis at bottling:

pH=3.61

TA=5.05 g/l

Alc=12.54% Vol.

RS=1.33 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.