

MAISON NOIRE

Chenin Blanc 2023

Tasting notes

Winemaking:

The Chenin Blanc grapes were hand picked & hand sorted from our own vineyard on the Waimarama Road in mid-March, after suffering from the impact of the cyclone combined with bird peck. They hadn't reached optimal maturity at that stage, but were showcasing very fruit driven and floral variety characters. Inspired by a combination of the Portuguese Vinho Verde and German Rhine Riesling styles, we pressed the grapes into a stainless steel tank for low temperature fermentation until stopped with sulphur once the fine balance of acids and residual sugars was reached. The wine was aged in a small tank and seasoned barrels until fined, filtered and bottled in September 2023.

Result:

Fresh and fruity, this Chenin Blanc was picked from our own vineyard early in the season and made into a Rhine style medium dry wine – a fine balance in between sharp acidity and sweetness, with low alcohol levels. Lemon peel flavours, a bouquet of peaches, pears and granny smith apples with notes of jasmine and mineral characters. Well-rounded with good length and herbal hints, it is a perfect food match for a seafood type starter, a cheese platter, or simply on its own.

Optimum drinking time is 2023 - 2025. 85 cases produced.

Analysis at bottling:

pH=3.05

TA=12.45 g/l

Alc=7.93% Vol.

RS=16.19 g/l

Vintage conditions

2022/2023: The most difficult and challenging season on records, marked by unprecedented rainfall throughout the whole growing timeframe and widespread devastation of cyclone Gabrielle in February 2023. However, the Hawke's Bay region, with its multitude of micro-climate, had some sub areas managing to produce decent quality grapes despite these adverse conditions. Crop protection spraying was paramount and a lot more frequent than usual, and the mid/late season ripening grapes managed to reach honourable maturity results thanks to the atmosphere heat in summer and early autumn.