

# MAISON NOIRE

## Rosé 2023

### Tasting notes

#### Winemaking:

The Cabernet Franc grapes were sourced from 2 vineyards and fermented separately. The first lot was machine harvested from a Bridge Pa single vineyard on free draining soil in mid March, and required a bunch thinning pass the day prior harvesting to ensure the cleanliness of the crop. The grapes were pressed into a stainless steel tank for cold settling prior to be racked in another tank for fermentation until almost dry. The second lot was sourced from our hand picked & hand sorted vineyard on the Waimarama Road in April, and was a result of saignee juice that was fermented in a seasoned barrel until dry. The 2 lots were then blended, sulphured and racked into a stainless steel tank until fined, filtered and bottled in September 2023.

#### Result:

A Loire style Rosé made solely from Cabernet Franc grapes, its delicate pink colour reveals its freshness. Citrus, Raspberry and Lily of the Valley fragrance are prominent in the bouquet and the palate. Crisp and dry, this refreshing wine is light and elegant, with a very smooth finish. A perfect match for many foods like salads, finger food or tapas, it is also delectable on its own.

Optimum drinking time is 2023 - 2025. 90 cases produced.

#### Analysis at bottling:

pH=3.44

TA=6.65 g/l

Alc=11.8% Vol.

RS=3.22 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.