

MAISON NOIRE

Syrah Home Block 2021

Tasting notes

Winemaking:

The Syrah grapes, grown on our single vineyard, were hand harvested in great condition in mid-April 2021. Having benefited from great ripening conditions and low yields following rigorous bunch selection during the growing season, they expressed their potential as soon as they were destemmed in a small open vat. They were kept cool for a few days before to start gentle extraction for the duration of the primary fermentation, and then kept on skins for 3 weeks post fermentation. The ferment was pressed straight into a new puncheon and a 2 year old barrel, where it went through MLF, was racked off its lees a couple of times and was aged for a total of 24 months, until bottling in May 2023. No fining and minimum filtration prior to bottling to retain the wine's natural characters.

Result:

This deep ruby coloured and very complex Syrah, made from the outstanding 2021 vintage - low yield, dry / hot summer and fall - spent 24 months in French oak, including 70% new. First the intermingling smells of black cherries and Black Doris plums dance with the sizzling charcoal, spices and caramelised tones. On the palate, tannins are broad and crisp, carrying a burst of blackberries and currants, softened by violets notes. The finish is long and silky, coated with toasted brioche, roasted nuts and brandy fragrance. A beautiful pairing with the finest cuisine dishes.

Optimum drinking time is 2023-2031. 70 cases produced.

Analysis at bottling:

pH=3.50

TA=6.71 g/l

Alc=13.58% Vol.

RS=0.34 g/l

Vintage conditions

2020/2021: One of the driest season on records... that followed another hot year the previous vintage. Some nasty frosts caused some damages in the earliest bud bursting areas, as the season started 2-3 weeks ahead of normal due to a rather mild winter.

Early crop protection was paramount to keep the fungal pressure down, and localised bursts of rain were welcome in spring to keep the soil moisture to a decent level. Flowering was quite poor due to a wet patch at a crucial time, and summer hit early with some record breaking temperature in late November and December. Powdery mildew was again an issue in some areas, but the sun and droughty conditions got the ripening of the grapes to very high level of sweetness and very clean flavours. Harvest for still wines was the earliest over the last 2 decades, with late ripening varieties offering outstanding quality.

Reviews (extract)

Not reviewed yet!