

# MAISON NOIRE

## Syrah Reserve 2022

### Tasting notes

#### Winemaking:

The Syrah grapes were hand picked with Friends and Family from our own vineyard on the Waimarama Road in late March. Despite the wet weather condition during the lead up to harvest and several passes of bunch thinning, we managed to pick a qualitative, clean crop. It was destemmed and fermented in an 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 French barrels (40% 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:

After spending 12 months in French oak barrels, including 40% new oak, this elaborated and elegant Syrah developed aromas of wild berries, tamarillo, Luisa plums and violets. It is mingled with smoky characters, hints of vanilla, cedar, dried herbs and white pepper. Tannins are soft and very well integrated, showcasing a round and lengthy velvety texture and calling for a match with a variety of dishes, from risotto to pasta, charcuterie, roast lamb or poultry.

Optimum drinking time is 2023 - 2026. 120 cases produced.

#### Analysis at bottling:

pH=3.50

TA=5.86 g/l

Alc=12.47% Vol.

RS=0.11 g/l

### Vintage conditions

**2021/2022:** One of the wettest harvest seasons 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.