

Matawhero



Tasting Notes

2009 Gisborne Arneis

Vineyard Review

The grapes for this wine were sourced from the Bell Family vineyard in Hexton. The Arneis grape's historical home is Piedmont in Northern Italy and is a difficult variety to grow. Due to this it nearly disappeared as a variety. The grapes only achieve fruit ripeness at very high sugar levels, which means the grapes need to be well managed, thinned and crop-reduced. Exposure to the sun is vital as well and here we rely on Doug Bell's excellence and experience with the variety.

Harvest Analysis: Brix 24.2 Titratable Acidity 7.5g/l pH 3.30

Winemaking

Winemaking-wise, Arneis is a difficult variety. Due to the tough nature of its skins, it is vital to ensure the phenolics are oxidised out before fermentation. Machine harvested, the juice was oxidatively handled and settled for 36 hours before racking and inoculating. The wine was cool-fermented till deemed in balance, then the fermentation was stopped. The wine was filtered and bottled.

Wine Analysis: Alcohol 14.2% Titratable Acidity 6g/l pH 3.40 Residual Sugar 5.5g/l

Wine Notes

Colour Water white with hints of green and gold.

Aroma Funky vinous nose, wet straw, draw herbs, citrus notes and hints of apricot.

Palate Big alcoholic style, shaved almond, dried apricot, citrus, crisp acidity.
Persists well.

In a world, reading
Women's Weekly
I was doing Emerson

Denis Irwin, Owner/Winemaker 1975-99

www.matawhero.co.nz

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