

# Matawhero



## Tasting Notes

## 2009 Gisborne Chardonnay

### Vineyard Review

The grapes for this wine were sourced from Paul and Jenny Tietjens' vineyard on Back Ormond Road in the 'Golden Slope' region in Gisborne. The vineyard was selected for its rich history for producing premium Chardonnay. Deep clay soils over a limestone base give ideal growing conditions for this Chardonnay. The clone is a selected Mendoza one, trained to two canes to limit yield and balance the vine. Exposure of the fruit to the sun is the basis of good chardonnay growing, and during the year the vine leaf plucked and delateralised.

Harvest Analysis: Brix 23.2      Titratable Acidity 8.3g/l      pH 3.35

### Winemaking

When deemed ripe by viticulturist, Jeremy Hyland, the grapes were machine harvested at night. No antioxidant was added allowing Chardonnay's natural phenolics to oxidise. Once at the winery the grapes were crushed and gently pressed. Cold settled for 36 hours the juice was allowed to spontaneously ferment with indigenous yeast and cool fermented till dryness. Once dry we inoculated for malolactic fermentation. When deemed in balance the wine was sulphured and stabilised to secure the desired 'malo' characteristics. The wine was then filtered and bottled.

Wine Analysis:      Alcohol 13.5%      Titratable Acidity 7g/l      pH 3.5      Residual Sugar 3.1g/l

### Wine Notes

Colour      Pale straw with golden highlights.  
Aroma      Ripe melon and peach abound with butterscotch and fig.  
Palate      Rich ripe fruit, with peach and an inherent creaminess.

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

Denis Irwin, Owner/Winemaker 1975-99

[www.matawhero.co.nz](http://www.matawhero.co.nz)

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