

Matawhero



Tasting Notes

2009 Gisborne Merlot

Vineyard Review

The grapes for this wine were sourced from the Patutahi region just across the river from Matawhero. Spur pruned to ensure even budburst and ripening, essential for the production of high quality red wines. The vineyard was leaf plucked and green thinned to ensure the vines could fully mature the fruit. Exposure to the sun is vital as well and here we rely on Pete Briant's excellence and experience with the variety.

Harvest Analysis: Brix 23.2 Titratable Acidity 7.5g/l pH 3.30

Winemaking

When mature the grapes were machine harvested in the cool of evening. The grapes were destemmed and crushed at the winery to a tank. After a two day soak, the juice was inoculated with yeast and fermentation began. During the early stages of fermentation the wine was rigorously pumped over to extract colour and flavour, without harsh tannins. The wine underwent malolactic fermentation on skins. When this process was complete, the wine was racked to barrel, for maturation.

Wine Analysis: Alcohol 13.2% Titratable Acidity 5g/l pH 3.50 Residual Sugar nil

Wine Notes

Colour Deep crimson in colour.

Aroma Brooding complex nose. Hints of wild berry, blackcurrant, toasty oak and leather.

Palate Full bodied red wine. Sweet fruit on entry, the wine has good concentration and flavour. Again wild berry with doris plum. Firm tannin means the wine finishes dry.

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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