

Matawhero



Tasting Notes

2009 Gisborne Pinot Gris

Vineyard Review

The vineyard source for these grapes is from the Briant vineyard. This vineyard is situated between Patutahi and Manutuke, across the Waipaoa River from Matawhero. Silt deposits over a clay base provide ideal growing conditions for Pinot Gris. In Gisborne, it is essential with Pinot Gris to reduce the crop yield as well as exposing the grapes. To do this, we run an extensive shoot thinning regime in the spring, as well as reducing bunch numbers at veraison. This evens the crop.

Harvest Analysis: Brix 22.5 Titratable Acidity 7.5g/l pH 3.41

Winemaking

Winemaking, all the grapes were machine harvested and juiced at the winery as soon as possible. Cold settled for 36 hours, the juice was racked to tank and inoculated with an aromatic yeast. Cool fermented to dryness, the wine was racked post ferment. A portion was induced and underwent malolactic fermentation to add mouth-feel and flavour.

Wine Analysis: Alcohol 12.7% Titratable Acidity 6.9g/l pH 3.52 Residual Sugar 6.0g/l

Wine Notes

- Colour Pale straw with a hint of gold.
- Aroma Pretty floral wine with jasmine, almond and apricot notes. Also nashi pear and typical Gisborne lanolin.
- Palate Full bodied wine with tropical fruits, lychee, dried apricot, good balance. The wine is soft and voluptuous and very drinkable.

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

Denis Irwin, Owner/Winemaker 1975-99

www.matawhero.co.nz

Matawhero Wines, Riverpoint Road, Gisborne.
Telephone (06) 867 6140, Email wine@matawhero.co.nz

Distributed by Hancocks Wine & Spirit Merchants
Richmond Road, Grey Lynn, Auckland, New Zealand. Telephone 0800 699 463.