

Matawhero



Tasting Notes

2009 Gisborne Viognier

Review

The grapes for our Viognier are sourced from the Patutahi area, across the Waipaoa River from Matawhero. Here the unique silt deposits, laid over heavy clay soils, enhance the aromatics of this Viognier. As a variety, Viognier is a shy bearer yielding 6 to 7 tonnes per hectare, but ensuring impressive aromatics and mouth-feel. Its low yields and lack of vigour caused the variety to almost disappear from production after the Second World War, but here at Matawhero the revival begins.

Harvest Analysis: Brix 22 Titratable Acidity 8.5g/l pH 3.42

Winemaking

The grapes were machine harvested in the cool of evening. Transferred immediately to the winery, the grapes were pressed and the juice cold-settled for 36 hours. Once clear the juice was inoculated with an aromatic yeast and cool fermented till dry. A small portion of Gewurztraminer was added to top the tank for stabilisation and filtering.

Wine Analysis: Alcohol 12.4% Titratable Acidity 7.5g/l pH 3.52 Residual Sugar 8.1g/l

Wine Notes

- Colour Water white with a touch of green and gold.
- Aroma Appealing creaming soda notes, with lychee, rose petal and jasmine.
- Palate Mouth-filling wine with great texture, spicy with star anise and creaming soda flavours. Persists well and is dying for food!

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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