

Matawhero

CHURCH HOUSE



Tasting Notes

2017 Church House Chardonnay

Vineyard Review

The vineyard source for these grapes is from the Briant vineyard in the Patutahi region of Gisborne. This vineyard is renowned for producing premium Chardonnay and the wine is made from a mixture of Chardonnay clones; 80% ENTAV INRA 548 and 20% ENTAV 809. The Chardonnay vines achieved good ripeness in 2017 and with low yields came excellent flavours and weight to the fruit.

Winemaking

The harvest decisions at Matawhero are made after the winemaker and viticulturist concur that the grapes are flavour ready. Harvested in the cool of the morning, the fruit for this wine reached superb ripeness after another warm summer in Gisborne. All the grapes were machine harvested, gently pressed and slightly clarified prior to fermentation. The juice was inoculated with the indigenous yeast from this vineyard, which provided layers of flavour and aroma complexity, as well as wonderful palate texture. The juice was cool fermented till dry and then underwent full malolactic fermentation and spent 4 months on lees before being stabilized and bottled.


Wine Analysis: Alcohol 13.4% Titratable Acidity 5.24g/l pH 3.60 Residual Sugar <1.0g/l

Wine Notes

Colour Light golden colour.

Aroma Ripe peach and melon layered with butterscotch and toasty oak notes.

Palate The palate is big, rich and full with great length and persistence.

Food Match Enjoy with seafood, white meats and cheeses.  Vegan Friendly

Wine Award 93 points/5 Stars – Wine Orbit – March 2018



“History imparts
an indelible strength
of character on Matawhero,
the vineyard, the wine
and its people.”

www.matawhero.co.nz

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