

Matawhero



Tasting Notes

2017 Single Vineyard Gisborne Chardonnay

Vineyard Review

The grapes for this wine were sourced from the Tietjens' vineyard in the 'Golden Slope' region in Gisborne. This vineyard was selected for a rich history in 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 vines were not only leaf plucked but also delateralised.

Winemaking

After a challenging season in Gisborne, the Chardonnay grapes still exhibited wonderful intense flavours. Once at optimal ripeness and flavour ready 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, allowing the juice to spontaneously ferment with indigenous yeast and then cool fermented until dryness. Once dry, we inoculated for malolactic fermentation and when deemed in balance, the wine was sulphured and stabilized to secure the desired 'malo' characteristics. The wine was then filtered and bottled.


Wine Analysis: Alcohol 14.0% Titratable Acidity 4.94g/L pH 3.56 Residual Sugar <1.0g/L

Wine Notes

Colour Pale straw with golden highlights.

Aroma Ripe melon and peach abound with butterscotch and fig notes.

Palate Rich, ripe fruit, with peach flavours and an inherent creaminess.

Food Match Seafood, light cheeses, chicken or veal.  Vegan Friendly



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

www.matawhero.co.nz

Matawhero Wines, Riverpoint Road, Gisborne.

Telephone (06) 867 6140, Email info@matawhero.co.nz

Distributed by Hancocks Wine & Spirit Merchants

Richmond Road, Grey Lynn, Auckland, New Zealand. Telephone 0800 699 463.