

# Matawhero



## Tasting Notes

### 2017 Single Vineyard Gisborne Pinot Gris

#### Vineyard Review


The vineyard source for these grapes is from the Briant vineyard which 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. This wine is produced from the new ENTAV-INRA clone 457, which has small bunches and berries which intensify the wine. The small crop load means the vines easily ripen the fruit.

#### Winemaking

After a challenging season in Gisborne, the Pinot Gris grapes still exhibited wonderful intense flavours and good aromatics. Once at optimal ripeness, the grapes for this wine were harvested in the cool of the morning and quickly transported to the winery for speedy processing. After gentle pressing, the juice was kept cool and clarified slightly. Fermentation was carried out using cool temperatures as well, with a yeast perfectly suited to expressing the best characters of Pinot Gris. This vibrant wine needed only the smallest adjustment prior to filtration to fully express the ripe flavours and aromas which has developed during the season.

Wine Analysis:    Alcohol 13.4%    Titratable Acidity 6.31g/L    pH 3.31    Residual Sugar 15.65g/l

#### Wine Notes

- Colour            Pale straw with a hint of gold.
- Aroma            Fragrant wine with jasmine, almond and pear notes.
- Palate            Full-bodied wine with spice, pear, fig and honeysuckle favours. The wine is soft and voluptuous and finishes well with a firm acidity.
- Food Match    Fish, chicken, pork dishes or Japanese food.  Vegan Friendly



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

[www.matawhero.co.nz](http://www.matawhero.co.nz)

Matawhero Wines, Riverpoint Road, Gisborne.  
Telephone (06) 867 6140, Email [info@matawhero.co.nz](mailto:info@matawhero.co.nz)

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