

Established 1968

# MATAWHERO MAGIC

OUR NEWSLETTER IS NAMED AFTER THE ROSE BRED BY SAM MCGREDY; DEDICATED TO MATAWHERO'S FOUNDER, THE LATE BILL IRWIN.

With the harvest well and truly over for another year it is time to reflect on another vintage at Matawhero.

The leaves are turning gold and dropping to the ground with pruning to begin early in June. I do love Gisborne at this time of year - fresh crisp mornings and sunny blue skies. The open fireplace warms our rustic cellar door on the weekends and welcomes our autumn travellers as they visit us to taste our new release wines.

This month, we released our latest - the 2011 Church House Barrel Fermented Chardonnay which was bottled in March. This great wine is made from the new clone Entav Inra 548, imported from France by Gisborne's Riversun Nursery. At the end of May, we hosted the wine judges from our Gisborne Regional Wine Competition at the cellar door for a unique tasting of three of our wines made from new clones imported by Riversun. As one of the wine judges commented, there is such a strong innovative culture in Gisborne especially when it comes to new wines and varieties. At Matawhero we feel very passionate about being part of this innovation given the history and pioneering spirit of our founders, Bill and Denis Irwin.

2012 will be remembered as one of the more challenging seasons the Gisborne district has seen for a while. However, despite these challenges we were pleased with the flavours and quality of the fruit. I trust you will enjoy reading our Vintage News in this edition of Matawhero Magic.

All the best for the coming winter months and we look forward to bringing you some more fantastic wine later in the year.



## NEW RELEASES

### Great wines for winter

Some of our current and new release wines are perfect for those coming cooler months.

#### MATAWHERO 2011 MERLOT

A lovely red with aromas of wild berry, blackcurrant, toasty oak and leather. A palate of wildberry and Doris plum flavours with a lingering, dry finish. A good match for any meat dish, a cheese platter or those winter casseroles.

#### MATAWHERO 2011 PINOT NOIR

Of course Gisborne can make Pinot Noir! Denis Irwin was always a fan of this variety. Bursting with fruit flavours, this wine has aromas of cherry, spice and nutty oak. The palate is full of cherries, cassis and oak. Enjoy with salmon, lamb or a good NZ BBQ!

#### MATAWHERO 2011 CHURCH HOUSE BARREL FERMENTED CHARDONNAY

This new clone often produces balanced full-bodied, meaty wines with complex aromas. This wine has lovely aromas of ripe melon, fig with hints of oak. The palate is big, rich and full, with great length and persistence. Perfect with seafood, cheese and white meat!



*Kirsten & Richard*

Matawhero



Celebrate the return of an old favourite



## STORIES FROM THE PAST

# Matawhero Church

The Matawhero label depicts the historic Matawhero Church, which was built in the 1860s. It is the oldest building in the area, situated 1km from the Matawhero Vineyard and Cellar Door.



Originally a schoolroom, it survived the Poverty Bay Massacre of 1868. On 10 November 1868, Te Kooti and his followers attacked the township of Matawhero on the outskirts of Gisborne. The building became a Church in 1872.

Our new 'Church House' series - a collection of small and unique parcels of wine - is a tribute to this historic building inspired by the pioneering spirit of our founders.

# Matawhero



## VINTAGE NEWS

# 2012: a tough but suprising year!

The 2012 season promised much early in the season, but as grapegrowers we know that the season is not over until all the fruit is in the winery! Spring of 2011 provided ideal conditions for both flowering and fruit set. Early warm winds were particularly strong this season. The bunch numbers in the vineyard were average across the board with a more consistent berry size which can be beneficial for even ripening. By the end of January the nets were on and we started to play the waiting game.

The *La Nina* weather pattern that affected most of the country during February/March, significantly reduced sunshine hours. This lack of sunshine and lower than normal daily temperatures resulted in a slower ripening process - by the end of February this probably put us 10-14 days behind the same stage of the previous vintage. The fruit however, was in good condition and was holding up well as the inclement weather started. These rainfalls continued into March. By harvest we had unseasonably high rainfall and humidity, not experienced since 2001. Great for the water tanks but

this certainly tested our viticultural practices!

Despite the challenges, the general consensus across the Gisborne district was that most growers were pleasantly surprised at the quality and flavour of the harvest. It seemed that the flavours came early which proved to be a real blessing.

At Matawhero we were also very happy with the harvest. All of the Chardonnays look good - including the two new Church House clones. Our new clone Pinot Gris is the best we have seen yet. This is the third crop from these vines and it seems the flavours are getting better with each vintage! Each season we have put down an extra cane in the vineyards to help increase the yields. With four canes this season, it is exciting to see the quality is maintained with the extra volume.

We are also experimenting with a new style, barrel fermented, Sauvignon Blanc. So watch out for its release towards the end of the year. We did look at adding a Chenin Blanc to the Matawhero stable this year but given the tough season you will have to wait until 2013 for this little gem!



Kirsten & Richard Searle

## CONTACT US

Matawhero Winery & Cellar Door

189 Riverpoint Road, RD1, Gisborne, Phone 06 867 6140

Email [kirsten@matawhero.co.nz](mailto:kirsten@matawhero.co.nz)

Cellar door closed for Winter (June-August)

Please check our website for up to date opening hours at [www.matawhero.co.nz](http://www.matawhero.co.nz)

For all trade enquiries please contact Hancocks on 0800 699 463



## Celebrate the return of an old favourite