

# Matawhero

Distinctively Gisborne.

## 2018 TASTING NOTES

# Single Vineyard Chardonnay

*Creamy, stone fruit and nutty*

VINEYARD	<i>Tietjen</i>
CLONE	<i>Mendoza</i>
APPELLATION	<i>Hexton Hills (Golden Slopes)</i>
ALCOHOL	<i>14.1%</i>
TA	<i>4.71 g/L</i>
PH	<i>3.55</i>
RESIDUAL SUGAR	<i>&lt;1.0 g/L</i>



## Wine Notes

COLOUR	Pale straw with golden highlights.
AROMA	Ripe melon and peach abound with butterscotch and fig notes.
PALATE	A Gisborne favourite, This Chardonnay is rich, ripe fruit, with peach flavours and an inherent creaminess.
FOOD MATCH	Seafood, light cheese, chicken or veal.

## Vineyard Review

The grapes for this wine were sourced from the Tietjen's vineyard in the Hexton Hills or '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 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 de-lateralised.

## Winemaking

After a warm season in Gisborne, the Chardonnay grapes exhibited wonderful intense flavours. Once at optimal ripeness and flavour ready the grapes were machine harvested at night. No antioxidant was added allowing the 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.

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

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