

# Matawhero

Distinctively Gisborne.

## 2017 TASTING NOTES

### Single Vineyard Gewürztraminer

*Fruity, aromatic and exotic*

VINEYARD	<i>Matawhero 'home' block</i>
CLONE	<i>456 and 457</i>
APPELLATION	<i>Riverpoint</i>
ALCOHOL	<i>13.0%</i>
TA	<i>5.96g/L</i>
PH	<i>3.40</i>
RESIDUAL SUGAR	<i>8.17 g/L</i>



## Wine Notes

COLOUR	Pale straw with hints of gold
AROMA	Exotic rose petal, clove, lychee and star anise notes.
PALATE	Clean fruit-driven style, rich and full with lychee, Turkish delight, spice and ginger notes. A broad wine that persists well.
FOOD MATCH	Enjoy with Asian cuisine, blue cheese and fruit desserts.

## Vineyard Review

These grapes were sourced from the Matawhero Vineyard in the Riverpoint appellation, the first vineyard in New Zealand to plant Gewürztraminer. The clones planted are 456 and 457 and the silt loams over clay soils provide ideal growing conditions for Gewürztraminer. Vertical shoot positioned vines were bunch thinned and leaf plucked to ensure an open canopy and a balanced crop load. This ensured full ripeness and intense flavours.

## Winemaking

The harvest decisions at Matawhero are made after the winemaker and viticulturalist concur that the grapes are flavour ready. The grapes are harvested while still cool, transported quickly to the winery and then crushed to the press. The crushed grapes were kept in the press for several hours to maximise the spice and floral characters of this wonderful Gisborne variety. Once slightly clarified, the juice was carefully fermented using cool temperatures and an aroma enhancing yeast to maintain these vibrant characters in the final wine. The wine was gently fined using traditional methods before being filtered and bottled.

[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)

