

Matawhero

Distinctively Gisborne.

2018 TASTING NOTES

Single Vineyard Merlot

Wild berry, savoury and earthy

VINEYARD	<i>Briant</i>
CLONE	<i>BDX481</i>
APPELLATION	<i>Patutahi Plateae</i>
ALCOHOL	<i>14.0%</i>
TA	<i>5.17g/L</i>
PH	<i>3.66</i>
RESIDUAL SUGAR	<i>3.0g/L</i>



Wine Notes

COLOUR	Deep crimson.
AROMA	Brooding, complex nose. Hints of wild berry, blackcurrant and leather.
PALATE	A full-bodied red wine with good concentration of flavours. Sweet fruit on entry with flavours of wild berry, Doris plum and earthy undertones. The wine has lovely soft tannins.
FOOD MATCH	Enjoy with meat, Cheese platter or tapas.

Vineyard Review

The vineyard source for these grapes is from the Briant vineyard which is situated between Patutahu and Manutuke across the Waipaoa River from Matawhero. Spur pruned to ensure even budburst and ripening, (essential for high quality red wines) the vineyard was leaf plucked to increase exposure to the sun to ensure the vines could fully mature the fruit.

Winemaking

With some lovely warm late season weather in Gisborne, the Merlot grapes exhibited wonderful intense flavours and good colour. Once at optimal ripeness, the grapes were machine harvested in the cool of the evening. The grapes were destemmed and crushed at the winery to a tank. After a two day soak, the juice was inoculated with yeast and fermentation began. During the early stages of fermentation, the wine was rigorously pumped over to extract colour and flavour, without harsh tannins. The wine then underwent malolactic fermentation on the skins. After 6 months maturation, the wine was filtered and bottled.

www.matawhero.co.nz

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