

# Matawhero

Distinctively Gisborne.

## 2017 TASTING NOTES

# Church House Chenin Blanc

*Bright citrus with silky texture*

VINEYARD	<i>Briant</i>
CLONE	<i>ENTAV-INRA 220</i>
APPELLATION	<i>Patutahi Plateau</i>
ALCOHOL	<i>13.1%</i>
TA	<i>6.44 g/L</i>
PH	<i>3.53</i>
RESIDUAL SUGAR	<i>5.23 g/L</i>



## Wine Notes

COLOUR	Pale straw with golden highlights.
AROMA	Citrus blossom, floral and orange zest notes.
PALATE	Lime, stone fruit and honeysuckle flavours with nice acidity and creamy texture.
FOOD MATCH	Enjoy with seafood and poultry.

## Vineyard Review

This gorgeous French Variety grows well in our Gisborne climate. The grapes for this wine were sourced from the Briant's vineyard in the Patutahi region just across the river from Matawhero. The Chenin Blanc grapes are grown on Kaiti clay soil and with the vines being young, we only had two canes laid down for the growing season. This resulted in low yields and ensured early ripening with nice ripe flavours.

## Winemaking

The harvest decisions at Matawhero are made after the winemaker and the viticulturist concur that the grapes are flavour ready. Harvested in the cool of the morning, the fruit for this wine reached lovely ripeness after another warm summer in Gisborne. Swift crushing and pressing ensures that the brightest, most delicate flavours and aromas of the wine are protected for fermentation. Careful temperature management every day during fermentation continues to protect this wine's full expression. Once perfect balance of sweetness and alcohol had been achieved, the Chenin Blanc was separated from the fermentation solids to maximise the expression of this variety's wonderful floral and citrus characters. The wine was then traditionally fined, filtered and bottled.

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

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