



# Matawhero

Distinctively Gisborne.

## 2019 TASTING NOTES

# Single Vineyard Merlot

*Wild berry, savoury and earthy*

VINEYARD	<i>Briant</i>
CLONE	<i>BDX481</i>
APPELLATION	<i>Patutahi Plateau</i>
ALCOHOL	<i>12.9%</i>
TA	<i>6.03g/L</i>
PH	<i>3.58</i>
RESIDUAL SUGAR	<i>4.0g/L</i>



## Wine Notes

COLOUR	Dark garnet with brilliant crimson edge.
AROMA	Brooding, complex nose. Hints of plums and blackberries.
PALATE	A full-bodied red wine. Hints of light mocha and rich full berry flavours. The wine has good concentration with a smooth finish.
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 Patutahi 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 fermented on skins for 10 days. During the early stages of fermentation the wine was rigorously pumped over to extract colour

[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)



and flavour, without harsh tannins. The wine then underwent malolactic fermentation on oak. After maturation, the wine was filtered and bottled.