



# Matawhero

Distinctively Gisborne.

## 2022 TASTING NOTES

# Single Vineyard Gewürztraminer

*Fruity, aromatic and exotic*

VINEYARD	<i>Matawhero 'home' block</i>
CLONE	<i>ENTAV - INRA 47</i>
APPELLATION	<i>Riverpoint</i>
ALCOHOL	<i>11.56%</i>
TA	<i>7,42g/L</i>
PH	<i>3.52</i>
RESIDUAL SUGAR	<i>10.43 g/L</i>



## Wine Notes

COLOUR	Pale straw with hints of gold.
AROMA	Exotic rose petal, lychee and nashi pear notes
PALATE	Clean fruit-driven style, rich and full with nashi pear, lychee, Turkish delight, spice and ginger notes. A broad wine that persists well.
FOOD MATCH	Enjoy with Asian cuisine, blue cheese and fruit desserts.
ACCOLADES	94 POINTS (5 Stars) – Sam Kim, Wine Orbit & 92 POINTS (Premium), Cameron Douglas, MS

## Vineyard Review

These grapes were sourced from the Matawhero Vineyard in the Riverpoint appellation, the first vineyard in New Zealand to plant Gewürztraminer. The clone planted are Entav 47 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 were harvested in two parcels. The first pick is to maximise the natural acidity in the wine and the second to develop flavour and aromas. They were transported quickly to the winery and then crushed to the press and fermented separately using an aroma enhancing yeast to maintain these vibrant characters in the final

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

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wine. To develop further characters the wine parcels were aged sur lies and then prior to bottling the two parcels were blended and gently fined together.