

Matawhero



Welcome to Matawhero Wines

Our Story

Matawhero is the oldest winery cellar door in our long-established wine region.

The Matawhero story started with two New Zealand wine pioneers from the 1960s, Bill & Denis Irwin who planted the first grapes at Matawhero in 1968. Today the story continues around the drive and determination of Kirsten & Richard Searle, who purchased the Matawhero vineyard and winery from Denis in 2008.

They are the trusted Kaitiaki (guardians) of Matawhero and continue to develop the iconic winery and share the distinctive wine styles of the Tairāwhiti-Gisborne region.

Our vineyards are 100% naturally dry farmed and we only grow our grapes using natural rainfall and no irrigation. What we love about dry farming is we are saving a precious resource like water and it also explains the style of wine we get in the glass with superior fruit flavours and a lovely weight and texture.

We hope you enjoy your visit to our beautiful rustic cellar door.

Kirsten & Richard Searle

Our Menu

Gourmet antipasto platter – a selection of cheeses, salami, prosciutto, smoked salmon, caperberries, olives, gherkins, pesto, sundried tomatoes, hummus and chutneys served with fresh ciabatta bread and crackers.

*GF available on request.

4 people \$84.00 per platter
2 people \$46.00 per platter

Matawhero vegan platter - Savour nut cheeses (ash coated smoked cheddar, cumin and pepper, cashleta), artichokes, chutney, olives, gherkins, sundried tomatoes, hummus served with fresh ciabatta bread and crackers.

* GF available on request.

\$45.00 per platter

Trio of cheeses – enjoy a selection of three cheeses (brie, havarti and creamy blue cheese) and chutneys. Served with fresh ciabatta bread/crackers.

*GF Available on request

\$28.00 per platter

Children's platter - Sandwich of your choice (honey, vegemite or jam), fresh fruit, hummus, cheese and crackers and a sweet treat to finish
\$10.00 per platter

Extra bread/cracker plate \$6.00 per plate

Chocolate brownie with ice cream and berry coulis \$14.00 per serve

Ice blocks - Mango Ice Cream bar \$3.50 per item

Please ask our lovely staff about any allergens that may be contained in our food.

Our Tasting Flight

Enjoy our selection of five wines in our unique wine tasting rack made from old wine barrels (approx. 40ml pour per wine/total 200mls).

(current wines are Rosé, Pinot Gris, Chenin Blanc, Chardonnay and Merlot)

\$15.00 per tasting flight. Enjoy \$5.00 off the tasting flight when you purchase a bottle of wine to take home.

Wine List

Matawhero Irwin (barrel fermented style)

2017 Chardonnay \$17.00 per glass/ \$80.00 per bottle

Matawhero Single Vineyard

2023 Gewürztraminer

2022 Pinot Gris

2023 Sauvignon Blanc

2021 Chardonnay

2022 Rosé

2021 Merlot \$13.00 per glass (150ml)/\$52.00 per bottle

Matawhero Church House

2022 Chenin Blanc

2021 Barrel Fermented Chardonnay

2020 Malbec Merlot

2021 Pinot Noir \$14.00 per glass (150ml)/\$56.00 per bottle

Take a bottle home – 10% off 6 bottles or more

Irwin Chardonnay - \$60.00 per bottle

Single Vineyard – \$25.00 per bottle

Church House - \$27.00 per bottle

Church House Chardonnay - \$32.00 per bottle

Other Beverages

Beer

Gizzy Gold \$9.00 per bottle

Sunshine Light Pilsner 2.5% \$9.00 per bottle

Heineken Zero/ (0% Alc) \$9.00 per bottle

Sparkling

Mionetto Prosecco (200ml) \$13.00 per bottle

Non-Alcoholic Beverages

Antipodes Still water 1 Litre \$11.00 per bottle

Antipodes Sparkling/Still water – 500mls \$7.00 per bottle

Lemmy Lemonade \$6.00 per bottle

Gingerella Ginger Beer \$6.00 per bottle

Fentimans Sparkling \$7.00 per bottle

(Victorian Lemonade, Rose Lemonade)

Organic Juices \$6.00 per bottle

(Orange, Apple Blackcurrant & Raspberry)

Tea and Coffee (flat white, long black, latte) \$4.00 per person