

WINE PROFILE

This flagship Chardonnay expresses a medley of peach and melon flavours, overlaid with toasty oak. A rich, ripe style with finely integrated oak and a taut but harmonious acidity on the finish.

DATE HARVESTED	6 March 2021
DATE BOTTLED	27 April 2023
DATE RELEASED	1 March 2026
NUMBER OF BOTTLES	2850 bottles
FERMENTATION	Wild fermentation
MALOLACTIC FERMENTATION	100%
FERMENTED & AGED	Individual barrel selection from a combination of new and 1-3 year old barrels. 30% new oak.
TECHNICAL INFORMATION	Alcohol 12.5% TA 5.84g/L pH 3.64 Residual Sugar 1g/L
FOOD MATCH	Perfect with seafood, scallops and crayfish
CELLARING	Careful cellaring will reward in 5-10 years



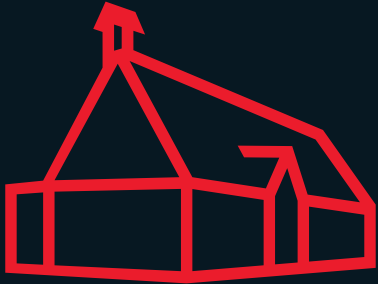
Bill and Denis Irwin, circa 1975

A TRIBUTE TO THE FOUNDERS OF MATAWHERO

Our flagship Irwin Chardonnay is a tribute to the late Bill Irwin and his son Denis, the founders of Matawhero. Bill is considered the father of modern viticulture in New Zealand and imported new grape varieties including Mendoza Chardonnay into New Zealand in the late 1960s. He was corresponding with viticultural leaders in Europe, Australia and the United States and was responsible for the importation of virus-free root stock.

During the 1970s and 80s, Denis scooped numerous New Zealand wine awards with his Gewürztraminer and Chardonnay, and had the enterprise to enter international wine competitions when no one else was. Denis reflects, “We were really radical for back then. There was almost a superstar element to it as we were entertaining prime ministers and international wine critics. But behind-the-scenes the life we were living was actually a continuation of my father’s hard working days.”

Matawhero



IRWIN

CHARDONNAY
GIBBORNE

2022
VINTAGE

WINE OF NEW ZEALAND

“Sometimes I reflect on what Dad did for the New Zealand grape growers and I am incredulous. His drive and determination gave the vineyards of the 1970s, and as a result the country’s wine industry, a strong base from which to flourish”

Denis Irwin, 2017

IRWIN 2022 CHARDONNAY

In an exceptional vintage, where superior ripeness is achieved, we hand craft this limited release barrel fermented style of Gisborne Chardonnay.

Harvested in the cool of the morning, the fruit for this wine achieved superb ripeness after another warm season in Gisborne. The grapes were whole bunch pressed directly to barrel. Wild fermentation gives us a true expression and terroir of the vineyard and provides layers of flavour and aroma complexity, as well as wonderful palate texture.

Fermentation in American oak barriques ensures a perfect integration of oak character and full malolactic fermentation adds richness and length. The wine is sir lie for 9 months before careful fining and bottling.



THE VINEYARD

Our flagship Irwin Chardonnay is made from 100% Mendoza Chardonnay grapes from the famous Tietjen vineyard on the Golden Slopes in Gisborne. This site has a rich history in producing award-winning Chardonnays for over 30 years.

This narrow 10km strip is made up of small parcels of elevated sloping land. Medium to heavy Kaiti clay base material is overlaid with 20-30cm of light black topsoil, with influences from the limestone foothills. These conditions allow vines to grow with a balance suited to super-premium wine making.

Here we target low yielding vines, the grapes are leaf plucked by hand for ultimate sun exposure and the crop reduced to 6 tonnes per hectare to increase the intensity of the flavour in the wine.

VARIETY	Chardonnay
CLONE	Mendoza
AREA	1.765 hectares
ROOTSTOCK	Riparia Gloire
VINES PLANTED	2013
CROPPING REGIME	6 tonnes per hectare
PLANTING DENSITY	1274 plants per hectare
EXPOSITION	NNE
TERROIR	Kaiti heavy silt loam
ALTITUDE	10m elevation
GPS	38°36’13”S 177°58’44” E
SLOPE	2%