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wines worth sharing

Matawhero 'Church House' B.F. Chardonnay 2018

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| Grape Varietal: | 100% Chardonnay |
| Growing Region: | Gisborne, New Zealand |
| Owners: | Kirsten & Richard Searle |



Matawhero Wines has been owned and revitalized by Kirsten & Richard Searle since 2008. Having been replanted, along with the brand refreshed, introducing a new generation of wine enthusiasts to these true varietal wines. The grapes for this expressive Gisborne Chardonnay were grown and sourced from two select parcels from the Briant and Tietjen vineyards. The wine is made from a mix of Chardonnay clones, creating a wine with defined layers of flavour and complexity.

This skillful blending allows them to complement and develop an inviting lifted aroma, palate depth and length to this character filled Chardonnay. During the ideal 2018 growing season, the vines achieved good ripeness and with low vine yields came excellent flavours.

The fruit was harvested in the cool of the morning - with a portion of the grapes being hand-picked, and the rest by machine. Then on arrival into the winery gently pressed and slightly clarified prior to fermentation. The juice was inoculated with the indigenous yeast from the vineyard, which provided layers of flavour and aroma complexity, as well as a wonderful palate texture. The juice was cool fermented until dry and then underwent full malolactic fermentation and spent 4 months on lees. A portion of the blend was fermented and aged in a combination of American and European oak barrels. Then after tasting, the wine was blended before being stabilized and bottled.

In the glass you will be greeted by pale gold colour with a soft green hue. On the nose you will be engaged by ripe melon, peaches, with a note of butterscotch and a hint of vanilla oak. The palate is confidently elegant, from the barrel fermentation rich and with good weight. This Chardonnay exudes ripe stone fruit and peach flavours with integrated layers of honey-comb and toasty oak. The wine has balanced fruit acidity resulting in a charming, character filled wine, with great length and persistence with a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2018 Matawhero 'Church House' B.F. Chardonnay has 13% Alc./vol. Dry style. Chill gently and serve in a generous glass at 9-10°C.

Cellaring Potential:

Drinking perfectly well this summer season; and over the next 3-4 years.

Food Pairing Suggestions:

Perfect wine pairing with roast chicken, turkey, pork with crackling, lamb cutlets with apple sauce, creamy vegetarian cuisine and aged cheeses - *enjoy.*

A charming, character filled barrel fermented Gisborne Chardonnay.

