



GRAPE-TO-GLASS

wines worth sharing

Matawhero 'Church House' B.F. Chardonnay 2019

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 dry farmed 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 appealing complexity.

During the 2019 growing season, the fruit reached an ideal level of ripeness after another warm summer in Gisborne, 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. The wine also undergoes full malolactic fermentation. The barrels selected are those that just missed the grade required to make their 'flagship' Irwin Chardonnay - but of an exceptional quality to be considered. Then after tasting, the wine was blended before being stabilized and bottled.

In your glass you will be greeted by pale golden colour with a shining hue. Lifted aromas entice you with ripe peaches, melon, a note of nougat and a hint of vanilla oak. The palate has engaging breadth from the barrel fermentation, giving richness and good weight. This Chardonnay showcases ripe stone fruits flavours, like juicy peaches with integrated layers of nougat and dovetailed oak. The wine has good fruit acidity resulting in a charismatic, character filled wine, with good length and a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2019 Matawhero 'Church House' B.F. Chardonnay has 13.5% Alc./vol. Dry style. Chill gently and serve in a generous wine 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 slow-roasted chicken, turkey, pork with crackling, lamb cutlets with creamy mash, grilled aubergine, an aged truffle-brie on crusty bread - enjoy.

A quality B.F. Gisborne Chardonnay with a generous character.

