



GRAPE-TO-GLASS

wines worth sharing

Matawhero 'Church House' S.V. Chenin Blanc 2018

Grape Varietal:	100% Chenin Blanc
Growing Region:	Gisborne - New Zealand
Owner / Director:	Kirsten Searle



It is so good to see a few passionate and dedicated grape-growers holding onto the last few rows of Chenin Blanc around the country. With our diverse local seafood and fresh summer flavours - Chenin Blanc is an ideal partner to many occasions, so do keep a look out when next shopping for wine. Gisborne crafts a dynamic expression of Chenin Blanc when made in an off-dry style, with flavours ranging from quince and apples to tropical fruits and white honey characteristics with age.

The grapes for this wine were sourced from Peter Briant's vineyard in the Patutahi region of Gisborne - which sits just across the river from the Matawhero winery. Precise viticulture has resulted in the desired low yields and ensured ideal ripening with ripe varietal flavours.

As with all harvest decisions at Matawhero - they are made after the winemaker and viticulturist agree that the grapes are flavour ready. The grape were harvested in the cool of the morning, and on arrival into the winery, the fruit parcels underwent swift crushing and pressing to ensure the brightest, more delicate aromas and flavours were retained during fermentation. Careful temperature management is key during fermentation as this also protects the wines vibrant personality. Once a perfect balance of sweetness and alcohol had been achieved, fermentation was halted to showcase the varietals wonderful citrus and pip-fruit characters. After a short period of resting in tank, the wine was then tasted before being fined, filtered and ready for bottling.

In the glass you are greeted by a bright straw colour with shimmering golden highlights. On the subtle but appealing nose you have aromas of citrus fruits, white blossom and pear notes. On the lifted and bright palate, the wine expresses a defined citrus core, along with those ripe apples, pears and a hint of orange zest and honeysuckle flavours are all nicely balanced by lifted fruit acidity. Resulting in a rewarding bright off-dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2018 Matawhero 'Church House' Single Vineyard Chenin Blanc has 13.1% Alc./vol. The wine has 7.9 g/L residual sugar. Chill gently and serve in an aromatic wine glass at 8°-9°C.

Cellaring Potential:

Drinking perfectly this season - plus, will age nicely for another 18-20 months.

Food Pairing Suggestions:

Perfect wine pairing with scallops, bbq'd prawns, calamari, gravlax salad, seafood or chicken paella, varied selection of vegetarian cuisine and mild soft cheeses - *enjoy.*

A vibrant and engaging Chenin Blanc with a bright rewarding finish.

