



GRAPE-TO-GLASS

wines worth sharing

Matawhero 'IRWIN' Gisborne Chardonnay 2019

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

The 4th release of this limited edition barrel fermented premium quality Chardonnay of outstanding lineage. This flagship 'Irwin' Chardonnay is a tribute to the late Bill Irwin and his son Denis, the founders of Matawhero Wines. Bill is considered the father of modern viticulture in New Zealand.

He imported new varieties including this Mendoza Chardonnay into New Zealand back in the late 1960's. Bill was also corresponding with viticultural experts in Europe, Australia and the States and was responsible for the importation of virus-free rootstock into New Zealand. Which gave vineyards of the 1970's and the wine industry, a strong base which to flourish.

The fruit was harvested from the famous Tietjen vineyard situated on the 'Golden Slopes' - which had achieved superb ripeness. The grapes, 100% Mendoza Chardonnay were gently pressed and slightly clarified prior to fermentation. The juice was then inoculated with an indigenous yeast from the vineyard using a technique called Pied du Cuvé. This gives a 'true sense of place' of the vineyard and provides layers of complexity and palate texture. Fermentation was in a mix of 10 American and Hungarian oak barriques (with 30% being new) which gave a perfect integration of oak character and a full 100% malolactic fermentation has added palate richness and length. The wine was 'sur lie' for 10 months before being fined and they numbered 3060 bottles.

In the glass you will be greeted by a pale gold colour and a shining hue. On the nose you are invited in by ripe stone fruits, wildflowers and freshly baked bread crust. On the palate this generous Chardonnay articulates ripe peaches and rockmelon flavours, entwined with toasted almonds and vanilla notes that give detail to a smooth texture. A complex though gracious style of Chardonnay with finely entwined seasoned oak, perfectly balanced by well-defined fruit acidity on a harmonious dry finish. *Treat yourself - this wine is worth sharing.*

This 2019 Matawhero 'IRWIN' Gisborne Chardonnay has 13.2% Alc./vol. A dry style with 2g/L of residual sugar. Chill gently and serve in an appropriately shaped wine glass at 9° - 11°C.

Cellaring Potential:

Drinking perfectly well this season; and will age nicely for another 4 - 5 years.

Food Pairing Suggestions:

Perfect wine pairing with roasted or bbq'd chicken, turkey, pork with crackling, creamy pasta dishes, rich vegetarian cuisine and aged creamy cheeses - *enjoy.*

A premium quality Gisborne Chardonnay that is graciously balanced.

