

## Matawhero 'Church House' B.F. Chardonnay 2020

<b>Grape Varietal:</b>	100% Chardonnay
<b>Growing Region:</b>	Gisborne - New Zealand
<b>Owners:</b>	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 sourced from select parcels from the 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 2020 growing season, the fruit reached varietal ripeness after an ideal summer in Gisborne, and with low vine yields came excellent flavours and character. The fruit was harvested in the cool of the morning - with a portion of the grapes being hand-picked, and the rest by machine. The gently pressed juice was inoculated with the indigenous yeast from the vineyard, which provided a dynamic aroma, layers of complex flavour, and a wonderful palate texture. The juice was cool fermented until dry, 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.

In your glass you will be greeted by a pale golden colour with a shining hue. Lifted aromas entice you with ripe peaches, nectarine, a note of nougat and a hint of vanilla. The palate has engaging breadth from the barrel fermentation, giving the wine a richness and generosity. This Chardonnay celebrates those ripe stone fruits flavours of peaches, nectarines with a thin grain of nougat and dovetailed oak giving a confident structure. The wine has balanced fruit acidity resulting in a charismatic, character filled wine, with integrity and a classic dry finish. *Treat yourself - this wine is worth sharing.*

This 2020 Matawhero 'Church House' Barrel Fermented Chardonnay has 13.5% Alc./vol. A classic dry style. Chill gently and serve in a generous shaped wine glass at 9° - 10°C.

### **Cellaring Potential:**

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

### **Food Pairing Suggestions:**

Perfect wine pairing with slow-roasted chicken, turkey, pork-n-crackling with apple sauce, lamb cutlets with creamy mash, grilled aubergine, plus truffle-brie on crusty bread - *enjoy.*

***A quality barrel fermented Gisborne Chardonnay with a generous character.***

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