

Matawhero 'Church House' S.V. Chenin Blanc 2020

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



It is so good to see a few passionate and dedicated grape-growers holding onto the last few rows of Chenin Blanc around New Zealand. With the diverse local seafood options - Chenin Blanc is an ideal partner to so many occasions. 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 single vineyard in the Patutahi region of Gisborne - which sits across the river from the Matawhero winery. Precise viticulture and low yields have ensured ideal 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 grapes were harvested in the cool of the morning, and on arrival into the winery, the fruit parcels underwent swift crushing and pressing to retain the brightest aromas and flavours during fermentation. Careful temperature management is key during fermentation as this also protects the wines vibrant personality. Once a perfect balance 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 charming nose you have aromas of citrus fruits, white blossom, apple and pear notes. On the vibrant 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 silky textured wine with a bright off-dry finish. *Treat yourself - this wine is worth sharing.*

This 2020 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 well this coming season - plus, will age nicely for another 2 - 3 years.

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 charming and engaging Chenin Blanc with a vibrant finish.

