



GRAPE-TO-GLASS

wines worth sharing

Matawhero 'Church House' B.F. Chardonnay 2021

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 varietal wines. The dry farmed grapes for this expressive Gisborne Chardonnay were sourced from select parcels from the Tietjen vineyards.

The grapes for this generous Gisborne Chardonnay are grown from two select parcels in the Hexton Hills or 'Golden Slopes' appellation of Gisborne. A narrow 10km strip made up of small parcels of elevated slopes. The site has had a rich history in producing award-winning Chardonnay for over 25 years and the wine is made from the Mendoza clone of Chardonnay.

A portion of the grapes were hand harvested the rest by machine. With the machine harvested grapes, the juice was cool fermented in tanks till dry and then underwent full malolactic fermentation and spent 4 months on lees. The hand-picked fruit was gently pressed and fermented in a combination of American and European barrels. The tank portion also spends time on lees in the barrels before the final blending.

In your glass you will be greeted by lifted aromas entice you with ripe peaches, melon, praline, a hint of nougat and a note of vanilla. The palate has engaging breadth from the barrel fermentation, giving the wine a textural richness and generosity. This Gisborne Chardonnay has a basket full of ripe stone fruits flavours of peaches, nectarines, along with red delicious apples, a swirl of praline, all nicely wrapped in thoughtful oak giving structure and noticeable mouthfeel. A nicely balanced wine with a restrained dash of fruit acidity resulting in a charismatic wine, with integrity and a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 Matawhero 'Church House' Barrel Fermented Chardonnay has 13.5% Alc./vol. A classic dry style. Chill gently and serve in a generously shaped wine glass at 9° - 10°C.

Cellaring Potential:

Drinking well this season; though it would appreciate 3-4 months in the bottle, and then will age nicely for another 4 - 5 years.

Food Pairing Suggestions:

Perfect wine pairing with slow-roasted chicken, turkey, pork-n-crackling with apple sauce, smoked fish pie with creamy mash, stuffed artichoke, plus truffle-brie on crusty bread - *enjoy.*

A quality barrel fermented Chardonnay with a generous character.

