



GRAPE-TO-GLASS

wines worth sharing

Matawhero 'Church House' S.V. Chenin Blanc 2021

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



So good to see a few passionate and dedicated grape-growers holding onto the small number of Chenin Blanc rows planted 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 appealing varietal flavours.

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. Once an ideal 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.

On the elegant nose you have aromas of citrus fruits, white blossom, green melon and pear notes. The palate is vibrant expressing a confident citrus core, supported nicely by ripe flavours of juicy apples, pears, melon, a squeeze of orange zest and a splash of honeysuckle, all nicely balanced by lifted fruit acidity, resulting in a silky texture and gratifying off-dry finish.

Treat yourself - this wine is definitely worth sharing.

This 2021 Matawhero 'Church House' Single Vineyard Chenin Blanc has 12.5% Alc./vol. The wine has 7g/L residual sugar. Chill gently and serve in an aromatic wine glass at 8° - 9°C.

Cellaring Potential:

Drinking well this coming season - plus, should age nicely for another 3 - 4 years.

Food Pairing Suggestions:

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

An elegant and charming Chenin Blanc with a gratifying finish.

