



GRAPE-TO-GLASS

wines worth sharing

Matawhero 'Church House' B.F. Chardonnay 2022

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.

On the nose you are enticed by lifted aromas of ripe peaches, melon, brioche and butterscotch sweets. The medium-to-broad palate has an engaging concentration, giving the wine a textural richness and generosity. This Gisborne Chardonnay has a full basket of ripe summer fruit flavours along with peach-pastries, a good splash of nectarines, ripe rock-melon, along with apples, a swirl of vanilla, a subtle note of mandarin all nicely wrapped in diligent oak giving structure and a confident mouthfeel. A well balanced wine with a refreshing breeze of natural fruit acidity resulting in a charismatic wine, with integrity and a classic dry finish.

Treat yourself - this wine is definitely worth sharing.

This 2022 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 8° - 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 3 - 5 years.

Food Pairing Suggestions:

Perfect wine pairing with roast chicken, turkey drumsticks, pork-n-crackling with apple sauce, classic pastry-fish-pie with a creamy mash, stuffed crab w/ rich butter dressing, plus aged truffle-brie on crusty bread - *enjoy.*

A character filled Chardonnay with a generous personality.

