



Matawhero

Distinctively Gisborne.

2024 TASTING NOTES

Single Vineyard Gewürztraminer

Fruity, aromatic and exotic

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| VINEYARD | <i>Matawhero 'home' block</i> |
| CLONE | <i>ENTAV - INRA 47</i> |
| APPELLATION | <i>Riverpoint</i> |
| ALCOHOL | <i>13.0%</i> |
| TA | <i>5.09g/L</i> |
| PH | <i>3.79</i> |
| RESIDUAL SUGAR | <i>6.19 g/L</i> |



Wine Notes

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| COLOUR | Pale straw with hints of gold. |
| AROMA | Exotic rose petal, clove, lychee and star anise. |
| PALATE | Clean fruit-driven style, rich and full with lychee, Turkish delight, spice and ginger notes. A broad wine that persists well. |
| FOOD MATCH | Enjoy with milder Asian cuisine, blue cheese and fruit desserts. |

Vineyard Review

These grapes were sourced from the Matawhero Vineyard in the Riverpoint appellation, the first vineyard in New Zealand to plant Gewürztraminer. The clone planted are Entav 47 and the silt loams over clay soils provide ideal growing conditions for Gewürztraminer. Vertical shoot positioned vines were bunch thinned and leaf plucked to ensure an open canopy and a balanced crop load. This ensured full ripeness and intense flavours.

Winemaking

The harvest decisions at Matawhero are made after the winemaker and viticulturalist concur that the grapes are flavour ready. The grapes were harvested in the cool of the morning and transported quickly to the winery and then crushed to the press and fermented using an aroma enhancing yeast to maintain these vibrant characters in the final wine. To develop further characters in the wine it was aged sur lies and then prior to bottling the parcel was gently filtered.

www.matawhero.co.nz

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