

Matawhero

Distinctively Gisborne.

2024 TASTING NOTES

Church House Malbec Merlot

Juicy, structured and bold

VINEYARD	<i>Tietjen/Briant</i>
CLONE	<i>80% Malbec (ENTAV - INRA 595 and Premium Import Selection) 20% Merlot (BDX481)</i>
APELLATION	<i>Hexton Hills (Golden Slopes)/Patutahi Plateau</i>
ALCOHOL	12.23%
TA	4.91 g/L
PH	3.76
RESIDUAL SUGAR	<1.0g/L



Wine Notes

COLOUR	Deep crimson.
AROMA	Lifted aromatic notes of Doris plum, dark fruits, chocolate, violet and dusty herbs.
PALATE	Big and fruity with hints of plum, blackberry, spicy oak and subtle herbs and spice. The wine has a big, ripe tannic finish.
FOOD MATCH	Lovely with any red meat dish.
ACCOLADES	93 Points (Excellent) – Cameron Douglas, MS & 93 Points – Sam Kim, Wine Orbit

Vineyard Review

The grapes for this wine are sourced predominately from the Tietjen's vineyard in the Hexton Hills appellation of Gisborne. Grown on Kaiti clay loam soil and planted in 2009, the fruit is 100% leaf plucked around the fruit zone and only two canes are laid down to ensure good ripeness, colour and texture in the wine. 20% Merlot was used in the blend from the Briant Vineyard in the Patutahi Plateau.

Winemaking

The harvest decisions at Matawhero are made after the winemaker and viticulturist concur that the grapes are flavour ready. After another good growing season in Gisborne, the Malbec achieved good ripeness. The grapes were machine harvested and tank fermented. The juice was then pumped over regularly to extract colour and tannin. The wine was pressed at dryness and underwent full malolactic fermentation. After 10 months maturation, the wine was filtered and bottled.

www.matawhero.co.nz

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