



# Matawhero

Distinctively Gisborne.

## 2024 TASTING NOTES

# Single Vineyard Pinot Gris

*Fragrant, soft and textural*

VINEYARD	<i>Briant</i>
CLONE	<i>ENTAV-INRA 457</i>
APPELLATION	<i>Patutahi Plateau</i>
ALCOHOL	<i>12.70%</i>
TA	<i>5.47 g/L</i>
PH	<i>3.55</i>
RESIDUAL SUGAR	<i>3.30 g/L</i>



## Wine Notes

COLOUR	Water white with hints of green and gold.
AROMA	Intensely aromatic with lychee and nashi pear notes.
PALATE	Full-bodied wine with flavours of nashi pear and lychee. The wine is soft, voluptuous, finishes with a lovely acidity and a dry finish. Will reward with cellaring.
FOOD MATCH	A lovely match with fish, chicken, pork or Japanese cuisine.
ACCOLADES	93 POINTS (Excellent) – Cameron Douglas, MS & 93 POINTS (5 Star) – Sam Kim, Wine Orbit

## Vineyard Review

These grapes are grown at the Briant vineyard. Silt deposits over a clay base provide ideal growing conditions for Pinot Gris. Two parcels of fruit were sourced for this wine. One is clone 457 which gives abundant small bunches and small berries giving it a rather large skin to juice ratio, this enhances the aromas of this grape variety. The other vineyard has the Barrie Clone which has larger berries and give more to the texture of the wine than the aromatics.

## Winemaking

Harvested early on a cool autumn morning the two parcels were fermented separately with aromatic yeast until they were deemed to be in balance by the winemaker. The ferments were then arrested with refrigeration, then racked and sulphured, stabilised and filtered and bottled.

[www.matawhero.co.nz](http://www.matawhero.co.nz)

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