



MATAWHERO

Church House Chenin Blanc 2017



Category:	WINE	
Style:	WHITE WINE	
Variety:	CHENIN BLANC	
Region:	GISBORNE	
Vintage:	2017	
Volume:	750ml	
Vineyard:	The grapes for this wine were sourced Peter Briants vineyard in the Patutahi region just across the river from Matawhero. The Chenin Blanc grapes are grown on Kaiti clay soil and, with the vines being young, we only had two canes laid down for the growing season. This resulted in low yields and ensured early ripening with nice ripe flavours.	
Vinification:	Harvested in the cool of the morning, the fruit for this wine reached lovely ripeness after another warm Summer in Gisborne. Swift crushing and pressing ensures that the brightest, most delicate flavours and aromas of this wine are protected for fermentation. Careful temperature management every day during fermentation continues to protect this wines full expression.	
Appearance:	Pale straw with golden highlights.	
Bouquet:	Citrus blossom, floral and orange zest notes.	
Palate:	Lime, stonefruit and honeysuckle flavours with nice acidity.	
Food Match:	CHICKEN/SEAFFOOD	
Technical Analysis:		
pH:	5.53	Residual Sugar: 5.23 g/L
Packaging:	1 x 750ml	Titrateable Acidity: 6.44 g/L
Hancocks Product:	14743	