Matawhero
Distinctively Gisborne.

2025 TASTING NOTES

Single Vineyard Gewürztraminer

Fruity, aromatic and exotic

VINEYARD	*Matawhero 'home' block*
CLONE	*ENTAV - INRA 47*
APPELLATION	*Riverpoint*
ALCOHOL	*12.57%*
TA	*5.35g/L*
PH	*3.68*
RESIDUAL SUGAR	*6.54 g/L*

Wine Notes

COLOUR	Water white with a hint of gold.
AROMA	Sweet Jasmin, coupled with lychee and honeysuckle notes.
PALATE	Clean fruit-driven style, rich and full with lychee, Turkish delight, spice and ginger notes. A broad wine that persists well. Drinking well now but will reward with cellaring for 4-5 years.
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

Picked by machine in the early morning the grapes are transported to the winery without preservative as the berries are small with this variety are small and a little phenolic, Again the decision to pick was left to the winemaker. The juice on arrival is floated and fermented with M2 an aromatic yeast. As per usual the wine stopped fermentation at about 7 g/L of residual sugar and was racked and sulphured, stabilised then filtered and bottled.

www.matawhero.co.nz

Matawhero Wines, Riverpoint Road, Gisborne. Telephone (06) 867 6140,
Email cellardoor@matawhero.co.nz