

Matawhero Distinctively Gisborn

## 2023 TASTING NOTES Single Vineyard Sauvignon Blanc

Tropical and zesty

| CLONE          | MS             |
|----------------|----------------|
| APPELLATION    | Central Valley |
| ALCOHOL        | 12.68%         |
| ТА             | 9.10 g/L       |
| РН             | 3.39           |
| RESIDUAL SUGAR | 3.71 g/L       |



#### Wine Notes

| COLOUR     | Pale straw with hints of gold.  |
|------------|---|
| AROMA      | Tropical fruit, passionfruit and a subtle herbaceous note.  |
| PALATE     | Melon, stone fruit and subtle passionfruit. The wine finishes with a richness and fullness seen only in a good Sauvignon Blanc. |
| FOOD MATCH | Enjoy with summer salads, seafood and white meat.   |
| ACCOLADES  | 93 POINTS (5 STAR) – Sam Kim, Wine Orbit & 94 POINTS (Excellent) – Cameron Douglas,<br>Master Sommelier                         |

## Vineyard Review

The grapes for this wine were sourced from the Briant's vineyard in Gisborne, where this Sauvignon Blanc was grown using dry farming techniques. Traditionally these are one of the first Sauvignon Blanc vines in the region to be harvested each year. The fruit was harvested in good condition with a great flavour, sugar and acid balance.

# Winemaking

To retain aromatic intensity and maximise flavour, the grapes were machine harvested in the cool of the morning, the fruit is crushed and destemmed to the press and then chilled overnight, some extended maceration enhanced flavours and allowed use of new generation thiol enhancing yeasts. The resultant juice was then inoculated with selected yeasts and fermented cool. Post blending the wine was kept on lees to maximise structure in the wine. The wine was then stabilised, filtered and bottled. This has resulted in a Sauvignon Blanc with great texture and aromatic intensity.

#### www.matawhero.co.nz



