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wines worth sharing

Matawhero 'Church House' Gisborne Malbec 2016

Grape Varietal:	100% Malbec
Growing Region:	Gisborne, New Zealand
Owners:	Kirsten & Richard Searle



These character filled Matawhero wines were first produced back in 1975. The 'Church House' series is a collection of small, unique parcels crafted into expressive varietal wines. The range pays tribute to the historic building, still located on the property and inspired by the pioneering spirit of the founder, the late Bill Irwin. This series showcase what the region, their vineyards and the winery can produce, wines of quality worth sharing.

The grapes for this wine as with previous vintages were sourced from Paul Tietjen's vineyard located on what is known as the 'Golden Slope' region of Gisborne. The vines are grown on the Kaiti Clay loam soils, with a great deal of hands on effort in the canopy, and controlled management on cropping levels, with only 2 canes laid down to ensure ideal ripeness, flavour and palate texture in the resulting wine.

The time of harvesting for the Malbec fruit is always made after the viticulturist and the winemaking team look at each parcel, deciding when the grapes flavour profile is deemed ideal and ready. 2016 was a vibrant growing season in Gisborne, and at the time of picking the fruit had achieved excellent ripeness. The grapes were machine harvested and vinification took place in stainless steel tanks.

The juice was pumped over regularly to extract a rich colour and balanced tannins. The wine was pressed at dryness and underwent a full malolactic fermentation. After 10 months maturation, the wine was then filtered and bottled.

In the glass you will be greeted by a deep red colour at the core with a crimson edge. On the nose this wine expresses lifted aromatics of ripe plums, dark fruits and subtle dried herb notes. The palate is an engaging medium weighted wine with a heart of ripe plums, blackberries, blueberries, mocha-chocolate and integrated dried herbs. The wine has well balanced naturally integrated tannins which lend their support to a rounded and lingering off-dry finish.

Treat yourself - this wine is definitely worth sharing.

This 2016 Matawhero 'Church House' Gisborne Malbec has 13.1%Alc. Decant for only 25-30 minutes, and serve in an appropriate shaped glass at 16-17°C.

Cellaring Potential:

Drinking perfectly this coming season; and will age well for another 3-4 years.

Food Pairing Suggestions:

Perfect wine pairing with bbq'd or grilled lamb kababs, mild red meats, classic pasta dishes and pizza, earth vegetarian cuisine, and aged hard cheeses - *enjoy.*

An engaging and versatile red wine, ideal for so many occasions.

