

# VINO FINO

Explore a World of Wine

## MATAWHERO CHURCH HOUSE BARREL FERMENTED CHARDONNAY 2023



\$28.99

A Powerful Gisborne Chardonnay to  
Worship



Product Code:	5766	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Gisborne	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly



New  
Zealand  
Wide  
Delivery



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for Christchurch  
orders \$150.00  
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### TASTING NOTES

The Matawhero journey started with two New Zealand wine pioneers from the 1960s, Bill and son Denis Irwin. Today the story continues around the drive and determination of Kirsten and Richard Searle, who have continued to develop the iconic winery and share the distinctive wine styles of the Gisborne region.

This is from two of Gisborne's iconic vineyards - Briant and Tietjen and has all the richness and fullness that Gisborne Chardonnay can deliver.

#### Winery notes (2023 Vintage)

"The grapes for this elegant Gisborne Chardonnay are grown from two select parcels from the Briant and Tietjen vineyards. Lovely golden colour in the glass. Ripe peach and melon layered with butterscotch and toasty oak notes. The palate is big, rich and full with great length and weight."

5 Stars & 94/100 Sam Kim, Wine Orbit, July 2024 (2023 Vintage)

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"Elegantly complex and inviting, the bouquet shows rockmelon, mango, vanilla and roasted hazelnut aromas, leading to a generously weighted palate offering creamy mouthfeel combined with beautifully pitched acidity, finishing long and flavoursome. At its best: now to 2029."

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Reviews for the 2022 vintage below...

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**Rated Excellent & 93/100 Cameron Douglas MS, July 2023** (2022 Vintage)

"Barrel fermented aromas and palate of ripe and fleshy yellow stone fruits, fresh and baled apple, some quince and butterscotch moments and baking spices of barrel from cinnamon to vanilla. Generous weight and creaminess as the wine touches the palate, the gently warming alcohol and acidity deliver the fruit and barrel flavours seamlessly across the palate. Additional flavours of nut and some wood smoke add complexity. Acid line and fine tannins deliver additional mouthfeel - all leading to a balanced and generous finish. best drinking from late 2023 through 2028."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch