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MATAWHERO CHURCH HOUSE BARREL FERMENTED CHARDONNAY 2025





$29.99

A Powerful Gisborne Chardonnay to Worship

Product Code:	5766	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Gisborne	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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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 one of Gisborne's iconic vineyards, Tietjen, and has all the richness and fullsomeness that Gisborne Chardonnay can deliver.

Winery notes (2025 Vintage)
"Ripe peach and melon aromas layered with butterscotch and toasty oak notes. The palate is big, rich and full with great length and weight.

The grapes for this elegant Gisborne Chardonnay are grown from two select parcels from the Tietjen vineyard in the Hexton Hills or "Golden Slopes" appellation of Gisborne. This narrow 10km strip is made up of small parcels of elevated sloping land.

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Medium to heavy Kaiti clay base is overlaid with 20-30cm of light black topsoil, with influences from the limestone foothills. The site has had a rich history in producing award-winning Chardonnay for over 20 years and the wine is made from the Mendoza clone of Chardonnay. The vines achieved good ripeness and with low yields came excellent flavours and weight to the fruit.

Harvested in the cool of the morning, the fruit for this wine reached good ripeness even after a cooler season with some challenging conditions. A portion of the grapes were hand harvested and some machine harvested. With the machine harvested grapes, the juice was cool fermented in tanks till dry and then underwent full malolactic fermentation and spent time on lees. The hand-picked fruit was gently pressed and fermented in American oak barriques. The barrels selected here are from the parcels we don’t deem quite good enough to make our Irwin "flagship" Chardonnay but are still of exceptional quality to even be considered! The wine also undergoes full malolactic fermentation. The tank portion also spends time on lees in the barrels before the final blending. The wine is then stabilized, filtered and bottled."

5 Stars & 95/100 Sam Kim, Wine Orbit, April 2026 (2025 Vintage)
"Complex and enticing, the bouquet showcases golden peach, French vanilla, oatmeal, and elegant oak aromas. The palate displays excellent weight and a plump mouthfeel, wonderfully supported by beautifully pitched acidity, making it well-balanced and lingering with delectable flavours. At its best: now to 2032."

Rated Excellent & 93/100 Cameron Douglas MS, April 2026 (2025 Vintage)
"Hues of yellow and polished gold lead to a bouquet of fresh and yellow stone fruits, a sweet grapefruit peel and red apple with a seam of baking spice and nut, then a clay soil idea. On the palate a satin cream weighty texture touches first followed by flavours of stone and orchard fruits then spice and a gentle warmth from the alcohol. Plenty of acidity to offer contrast and mouthfeel along with a tickle of tannins from fruit and wood. Balanced and well made with complexity and charm, ready to drink from late 2026 through 2029+."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

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

VISIT VINO FINO

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Christchurch

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