

Te MATA

ESTATE 1896

ESTABLISHED IN 1896, TE MATA ESTATE REMAINS FAMILY OWNED, PRODUCING INTERNATIONALLY RECOGNISED WINES EXCLUSIVELY FROM ITS HISTORIC, HAWKE'S BAY VINEYARDS.

Estate Grown. Estate Bottled. Estate Wines.

CAPE CREST '12

SINCE 1984, CAPE CREST HAS DEVELOPED AN INTERNATIONAL FOLLOWING FOR ITS UNIQUE EXPRESSION OF NEW ZEALAND SAUVIGNON BLANC. BARREL FERMENTED, WITH A TOUCH OF SEMILLON AND SAUVIGNON GRIS, IT IS CONCENTRATED AND COMPLEX WITH TOAST, CITRUS BLOSSOM, PEAR AND STONEFRUIT CHARACTERS.

ORIGIN

Cape Crest and its gannet symbol refer to Cape Kidnappers, the southern point of Hawke Bay, home to the world's largest mainland colony of these remarkable marine birds.

VINEYARDS

The fully ripe grapes for Cape Crest '12 were hand harvested from individual plots within Te Mata Estate's vineyards between 25 and 31 March 2012.

WINEMAKING

The separate parcels were each destemmed and lightly crushed, then cooled before a brief period of skin contact. Following pressing and cold-settling, they were run to a mixture of new and seasoned French oak barrels for fermentation. The resulting wines were aged on lees, with regular stirring, for a further eight months before blending in December 2012. The blend was returned to tank for a further two month maturation on fine lees, before fining and bottling in February 2013. Cape Crest '12 is a blend of 86% sauvignon blanc, 9% semillon, and 5% sauvignon gris.

TASTING NOTE

Cape Crest '12 is a perfect pale green colour with aromas of guava, nectarine, beeswax and coriander, backed with wood smoke and hazelnut. The palate is very long, dry, and concentrated, with great depth of lime, currant, and pear flavours, sea salt and a fresh acid tension that lasts for minutes. Simply fantastic.

CLOSURE / CELLARING

Closed with leading technology 'DIAM' corks. A technical cork, these eliminate any possibility of cork taint and, when Cape Crest is well cellared, they provide consistent evolution for every bottle. Cape Crest '12 will continue to develop in bottle for five years from harvest.



Technical Analysis at bottling

pH	3.39
Total acidity as tartaric	7.9g/l
Alcohol	13.5%
Residual Sugar	Dry

www.temata.co.nz

