

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.

AWATEA '13

FIRST MADE IN 1982, AWATEA CONTINUES TO REPRESENT THE BEST OF THE CLASSIC HAWKES BAY CABERNET/MERLOT BLEND. FLORAL AROMAS WITH INTENSE BLACKBERRY, CURRANT AND DARK PLUM FLAVOURS LEAD TO A RICH, SUPPLE PALATE WITH A SUSTAINED FINISH.

ORIGIN

Awatea takes its name from the historic ship SS Awatea (a Maori word meaning "Eye of the Dawn") that sailed the Auckland – Sydney – Wellington route in the late 1930s. The Awatea was requisitioned as a troop transport in WWII and was sunk off Algeria in 1942.

VINEYARDS

The grapes for Awatea '13 were hand harvested from Te Mata Estate's vineyards between 22 March and 12 April 2013.

WINEMAKING

The separate parcels of grapes were destemmed before a traditional warm, plunged fermentation and extended maceration on skins. The resulting wines were then run to new and seasoned French oak barrels for 15 months' ageing. Throughout this time, they were regularly topped and racked. The separate wines were blended in January 2014, then returned to barrel for their second winter. The finished wine was then egg white fined and bottled in October 2014. The final blend is 40% cabernet sauvignon, 39% merlot, 16% cabernet franc and 5% petit verdot.

TASTING NOTE

An intense deep crimson, Awatea '13 is a true classic. The fragrance immediately captivates with notes of dark roast coffee, chocolate, vanilla and toast entwined with the fruit. Hints of bayleaf and mint keep the aromas fresh and lively. The palate unfolds with ripe berry flavours and a rich mouthfeel, while ripe tannins give a delightfully fine finish. From perfect growing conditions, the intense fruit concentration remains refined. Elegant and powerful, Awatea '13 is a masterpiece.

CELLARING POTENTIAL

Closed with a natural cork that will allow Awatea '13 to continue to evolve in bottle and provide great enjoyment up to 10 years from harvest.

Technical Analysis at bottling

pH	3.55
Total acidity as tartaric	6.2g/l
Alcohol	13.5%
Residual Sugar	Dry

