

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.

ESTATE VINEYARDS SAUVIGNON BLANC '14

SOURCED EXCLUSIVELY FROM TE MATA ESTATE'S OWN VINEYARDS, THE ESTATE VINEYARDS WINES ARE BLENDED TO REPRESENT THE BEST QUALITIES OF THEIR VARIETY, VINTAGE, AND HAWKE'S BAY ORIGIN.

VINEYARDS

The grapes for Estate Vineyards Sauvignon Blanc '14 were harvested between 4 and 11 March 2014 from Te Mata Estate's own vineyards in the Bridge Pa Triangle and Woodthorpe Terraces sub-regions of Hawke's Bay.

Hawke's Bay's warm climate and free draining soils produce sauvignon blanc with ripe fruit characters, balanced by fresh acidity, without the need for residual sugar.

WINEMAKING

With sauvignon blanc grapes of such quality, minimal winemaking means the finer aromatics and flavours are preserved. At the winery, the grapes were chilled, gently pressed, and the juice cold-settled before fermentation in stainless steel tanks. The finished wines received three months' maturation before blending, fining, then bottling, in late September 2014.

TASTING NOTE

This is Hawke's Bay sauvignon blanc in a class of its own. A brilliant pale straw colour with gold lights, an aroma of lime and exotic tropical fruit gives way to a succulent palate of ripe gooseberry, clover honey, passionfruit, currants and citrus. The finish is long, generous and finely balanced with a touch of lemon honey.

FOOD MATCH

Estate Vineyards Sauvignon Blanc '14 is best served chilled, either as a refreshing pre-dinner glass of wine, or with salads, seafood dishes, and lightly spiced Asian foods.

CELLARING POTENTIAL

Estate Vineyards Sauvignon Blanc '14 can be enjoyed immediately upon release and will continue to develop in bottle for two years from harvest.



Technical Analysis at bottling

| | |
|---------------------------|--------|
| pH | 3.12 |
| Total acidity as tartaric | 7.1g/l |
| Alcohol | 13.0% |
| Residual Sugar | Dry |

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