

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 '16

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 '16 were harvested between 18 and 21 March 2016 from Te Mata Estate's own vineyards in the Bridge Pa Triangle and Woodthorpe Terraces sub-region 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.

TASTING NOTE

Palest gold in the glass, Estate Vineyards Sauvignon Blanc '16 delivers passionfruit, guava and lime blossom with a floral lift that is classic Te Mata Sauvignon. Crushed gooseberry on the palate with grapefruit, grape jelly, fresh lime and fine mineral notes all add up to delicate length and gorgeous concentration.

Estate Vineyards Sauvignon Blanc '16 – stylish, refreshing and endlessly sippable.

FOOD MATCH

Estate Vineyards Sauvignon Blanc '16 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 '16 can be enjoyed immediately upon release and will continue to develop in bottle for two years from harvest.



TECHNICAL ANALYSIS AT BOTTLING

pH	3.13
Total acidity as tartaric	5.9g/l
Alcohol	13.0%
Residual Sugar	Dry

www.temata.co.nz

