

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 '17

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 '17 were harvested between 9 and 18 March 2017 from Te Mata Estate's own vineyards in the Bridge Pa Triangle and Havelock Hills 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

Refreshingly fine and floral, with an elegance and tropical lift that is pure Hawke's Bay, Estate Vineyards Sauvignon Blanc '17 is a wine of immense appeal.

Palest lemon in the glass, it shimmers with fresh lime, grapefruit, passionfruit and vanilla. Full notes of white nectarine, gooseberry and fennel on the palate are balanced by a juicy acidity and a dry, crisp finish that are the signature of this stylish wine. Sippable, sumptuous sauvignon blanc.

FOOD MATCH

Estate Vineyards Sauvignon Blanc '17 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 '17 can be enjoyed immediately upon release and will continue to develop in bottle for two years from harvest.



TECHNICAL ANALYSIS AT BOTTLING

pH	3.40
Total acidity as tartaric	6.3g/l
Alcohol	12.0%
Residual Sugar	Dry

www.temata.co.nz

