

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 CHARDONNAY '12

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 Chardonnay '12 were harvested between 24th and 29th March 2012 from Te Mata Estate's own vineyards in the Woodthorpe Terraces, Bridge Pa Triangle, and Havelock Hills sub-regions of Hawke's Bay.

#### WINEMAKING

Estate Vineyards Chardonnay '12 combines the best of traditional and modern winemaking. Traditional whole-bunch pressing, barrel fermentation and malolactic fermentation were used on a portion of the wine to enhance the complexity, richness and integration. Modern de-stemming and tank fermentation was used for the remainder of the grapes to preserve the vibrant varietal aromas and clear, fresh fruit expression. The resulting wines were matured for ten months before being blended, fined and bottled.

### TASTING NOTE

Estate Vineyards Chardonnay '12 has a bright lemon colour and green lights, with characters of fresh pineapple, peach, roasted nuts and French vanilla. The palate shows great intensity with perfectly ripe stonefruit flavours over a background of rich, salted shortbread and a long, concentrated, very fine finish.

## FOOD MATCH

Estate Vineyards Chardonnay '12 is delicious on its own, or a wonderful partner for both simply prepared and fuller flavoured seafood, and white meat dishes.

#### CELLARING POTENTIAL

Estate Vineyards Chardonnay '12 will continue to evolve in bottle for 2-4 years from harvest.



Technical Analysis at bottling

pH 3.50
Total acidity as tartaric 6.0g/l
Alcohol 13.5%
Residual Sugar Dry

