

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.

# MERLOT/CABERNETS '13 ESTATE VINEYARDS

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

## VINEYARDS

2013 was a remarkable vintage, touted as the finest in 30 years. The exceptional growing season resulted in very ripe grapes, with fresh acidity and fine, supple tannin structures. The grapes for Estate Vineyards Merlot/Cabernets '13 were harvested between 30 March and 12 April 2013 from Te Mata Estate's own vineyards in the Bridge Pa Triangle, Havelock Hills and Woodthorpe Terraces sub-regions of Hawke's Bay.

### WINEMAKING

The individual parcels of each variety, from each plot, were de-stemmed before a traditional warm fermentation, followed by extended maceration on skins. The resulting wines were pressed, returned to tank for malolactic fermentation, then run off to a mixture of new and seasoned French oak barrels for 11 months' maturation. The wines were regularly topped and racked, throughout maturation, then blended and traditionally egg-white fined before bottling. The final blend is 58% merlot, 31% cabernet sauvignon and 11% cabernet franc.

# TASTING NOTE

Estate Vineyards Merlot/Cabernets '13 has a youthful magenta colour, with powerful dark rose, blackberry, plum, chocolate, thyme and cedar characters. The palate is both complex and delicious; with rich, sweet fruit flavours on a supple, dry tannin structure that provides length and a refreshing finish.

#### FOOD MATCH

Estate Vineyards Merlot/Cabernets '13 is a wonderful accompaniment to hard cheeses and anything that once lived in a field.

## CELLARING POTENTIAL

Estate Vineyards Merlot/Cabernets '13 will continue to evolve in bottle for three to six years from harvest.

## Technical Analysis at bottling

рН	3.53
Total acidity as tartaric	5.1gpl
Alcohol	14.0%
Residual Sugar	Dry



