

# 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.*

## MERLOT/CABERNETS '15 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

The grapes for Estate Vineyards Merlot/Cabernets '15 were harvested between 3 March and 15 April 2015 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 8 months' maturation before blending. The wines were regularly topped and raked, throughout maturation, blended and traditionally egg-white fined before bottling. The final blend is 52% merlot, 28% cabernet sauvignon, 16% cabernet franc and 4% petit verdot.

### TASTING NOTE

Deep crimson with a floral lift and charm, Estate Merlot/Cabernets '15 has a beguiling, aromatic intricacy with a core of sustained, poised, ripe fruit on the palate. Chocolatey merlot, and sumptuous raspberry and blackberry notes from cabernet franc give a supple weight to the wine. The tapenade and dried herb of cabernet deepen the savoury appeal and varietal expression. Artfully crafted, graceful and svelte, Estate Merlot/Cabernets '15 is a deceptively elegant wine.

### FOOD MATCH

Estate Vineyards Merlot/Cabernets '15 is a wonderful accompaniment to hard cheeses and anything that once lived in a field.

### CELLARING POTENTIAL

Estate Vineyards Merlot/Cabernets '15 will continue to evolve in bottle for three to six years from harvest.

### TECHNICAL ANALYSIS AT BOTTLING

pH	3.62
Total acidity as tartaric	6.0gpl
Alcohol	13.5%
Residual Sugar	Dry



[www.temata.co.nz](http://www.temata.co.nz)

