

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.

CABERNETS/MERLOT '17

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 Cabernets/Merlot '17 were harvested between 20 March and 11 April 2017 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 before blending. The wines were regularly topped and raked, throughout maturation, blended and traditionally egg-white fined before bottling. The final blend is 47% cabernet sauvignon, 41% merlot, 12% cabernet franc.

TASTING NOTE

Deep magenta, Estate Vineyards Cabernets/Merlot '17 overflows with fresh red berries, dark cherries, blueberry and ripe Hawke's Bay plums. Savoury bay leaf, and fine toast and spice notes from the oak, give our 2017 release great presence, varietal personality and complexity on the palate. Appealing, approachable – and just a touch aristocratic – Estate Vineyards Cabernets/Merlot '17 continues to over-deliver in flavour, intricacy and finesse.

FOOD MATCH

Estate Vineyards Cabernets/Merlot '17 is a wonderful accompaniment to hard cheeses and anything that once lived in a field.

CELLARING POTENTIAL

Estate Vineyards Cabernets/Merlot '17 will continue to evolve in bottle for three to six years from harvest.



TECHNICAL ANALYSIS AT BOTTLING

pH	3.58
Total acidity as tartaric	5.6gpl
Alcohol	12.5%
Residual Sugar	Dry

www.temata.co.nz

