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CAPE CREST 2002

Cape Crest and the gannet symbol refers to Cape Kidnappers, the southern point of Hawkes Bay, which is also the world's largest mainland colony of these striking looking, diving, marine birds.

The grapes of Cape Crest Sauvignon Blanc 2002 were hand harvested on the 14th and 22nd March.

On arrival at the winery they were destemmed, crushed, cold drained and settled, then racked to 225 litre barrels for fermentation. The finished wine was bottled in December 2002.

Cape Crest 2002 has a pale golden, green colour and has aromas of summer herbs, citrus and pears, with the smoky background of barrel fermentation leading to a full, ripe palate with length and elegance.

Cape Crest 2002 matches well with simply prepared poultry and seafood, especially where citrus and herbs are used in the cooking.

Cape Crest should continue to improve in bottle for 2-4 years from harvest.

Technical Analysis at bottling:

pH	3.37
Total acidity as tartaric	7.2 gpl
Alcohol	14.0%
Residual Sugar	Dry
Bottle Barcode	9418953104026

