



Te Mata Estate Winery Limited  
Box 8335 Havelock North  
New Zealand  
Telephone (+64 6) 877 4399  
Facsimile (+64 6) 877 4397  
wine@temata.co.nz  
www.temata.co.nz

## CAPE CREST 2004

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

Cape Crest 2004 is a wine unique to Te Mata Estate. It is produced from fully ripe Sauvignon Blanc grapes, blended with small amounts of Sauvignon Gris and Semillon, hand harvested from Te Mata's own vineyards. It is barrel-fermented to create a rich, dry, white wine. Cape Crest 2004 combines the fresh fruit characters of quality New Zealand Sauvignon Blanc with the added weight and complexity obtained through barrel fermentation and blending.

The separate parcels of fruit were picked between 12<sup>th</sup> and 29<sup>th</sup> March 2004. The juice and skins were chilled, given six hours of skin contact, and run to barrel for fermentation in mainly seasoned French oak. The resulting wine was aged on lees, with regular stirring, for a further eight months before blending, fining and bottling in December 2004.

Cape Crest 2004 has a pale straw colour with aromas of lime zest, nectarines, pears and white flowers. The palate shows the same flavours, with a roasted almond and smoke complexity. It is a concentrated wine, with the structure and balance required to improve in bottle for 3-4 years from harvest.

Cape Crest 2004 is an ideal partner to fresh and smoked seafoods, as well as lighter poultry and white meat dishes, especially those with a citrus or herb flavour.

Technical Analysis at bottling:

pH	3.22
Total acidity as tartaric	7.6 gpl
Alcohol	13.5 %
Residual Sugar	(Dry)
Bottle Barcode	9418953104040

