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CAPE CREST 2005

Cape Crest and its gannet symbol refer to Cape Kidnappers, the southern point of Hawkes Bay, home to the world's largest mainland colony of these remarkable marine birds.

Cape Crest is a wine style unique to Te Mata Estate. It is a rich, dry, white wine produced from fully ripe and barrel fermented Sauvignon Blanc, Sauvignon Gris and Semillon grapes.

Cape Crest 2005 is a blend of 86% Sauvignon Blanc, 8% Sauvignon Gris and 6% Semillon, hand harvested from Te Mata Estate's own vineyards between 11th and 24th March 2005.

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 2005.

Cape Crest 2005 is bottled with new technology 'DIAM' corks. These are washed with a liquid form of carbon dioxide which eliminates any possibility of cork taint.

Cape Crest 2005 has a light straw colour with green lights and the scents of lime, toast, salad herbs and guava. These same characters flow into a concentrated dry palate and a long, crisp finish. It has the potential to develop in bottle for 3-5 years from harvest and is a wonderful match with rich seafood and chicken dishes.

Technical Analysis at bottling:

pH	3.10
Total acidity as tartaric	7.65 gpl
Alcohol	13.5 %
Residual Sugar	Dry
Bottle Barcode	9418953104057

