



ESTABLISHED IN 1896, TE MATA ESTATE IS NEW ZEALAND'S OLDEST WINERY
AND REMAINS FAMILY OWNED, PRODUCING INTERNATIONALLY RECOGNISED WINES
EXCLUSIVELY FROM ITS HAWKES BAY VINEYARDS.

CAPE CREST '06



SINCE 1984, CAPE CREST HAS DEVELOPED AN INTERNATIONAL FOLLOWING FOR ITS UNIQUE EXPRESSION OF NEW ZEALAND SAUVIGNON BLANC. BARREL FERMENTED, WITH A TOUCH OF SEMILLON AND SAUVIGNON GRIS, IT IS CONCENTRATED AND COMPLEX WITH TOAST, CITRUS BLOSSOM, PEAR, AND STONEFRUIT CHARACTERS.

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 '06 is a blend of 85% Sauvignon Blanc, 11% Semillon and 4% Sauvignon Gris, hand harvested from Te Mata Estate's own vineyards between 11 and 24 March 2006.

The individual parcels of grapes from the separate vineyard plots were destemmed and lightly crushed. The juice and skins were chilled, given six hours of skin contact, lightly pressed, and run to barrel for fermentation in mainly seasoned French oak. The resulting wines were aged on lees, with regular stirring, for a further eight months before blending, fining and bottling in December 2006.

Cape Crest '06 is bottled with leading technology 'DIAM' corks. These are washed with a liquid form of carbon dioxide which eliminates any possibility of cork taint and, when the wine is well cellared, provides consistent evolution for every bottle.

Cape Crest '06 is a pale lemon colour with aromas of toast, guava, nectarine and lime. The crisp, dry palate shows the same concentrated ripe tropical fruit flavours with a long refreshing finish. Cape Crest '06 will continue to evolve in bottle for five years from harvest and is a wonderful match with rich seafood and chicken dishes.

Technical Analysis at bottling

pH	3.22
Total acidity as tartaric	7.5gpl
Alcohol	13.5%
Residual Sugar	Dry

Bottle Barcode

9418953104064

Sustainable Winegrowing
New Zealand accredited.
This wine is made in a
traditional manner and fined
with casein. It contains no
residual sugar.

