



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.

ELSTON '06



PRODUCED SINCE 1984, ELSTON IS AN OUTSTANDING NEW ZEALAND CHARDONNAY MADE FROM TE MATA ESTATE'S OLDEST CHARDONNAY VINES, GROWN ON THE HILLSIDE VINEYARDS ABOVE THE WINERY. IT IS RICH AND COMPLEX WITH FLAVOURS OF FRESH PINEAPPLE, WHITE PEACH AND NOUGAT.

Elston derives its name from the village near Newark in Nottinghamshire, where Elston Hall is renowned as the ancestral home of the Darwins of the noted 'theory of evolution'. The Wyvern symbol of the village appears on the label.

The grapes for Elston '06 were hand harvested from their individual plots within Te Mata Estate's vineyards between the 8 and 12 of March 2006.

The separate parcels of grapes were each gently whole-cluster pressed, cold settled, and racked to new and seasoned French oak barrels for fermentation. The resulting wines underwent complete malolactic fermentation and were matured in barrel for a total of ten months. During this time, the individual wines remained in contact with their yeast lees and were regularly stirred. Following blending trials in December 2006, the finest lots were then combined into a finished wine and bottled in February 2007.

Elston '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.

Elston '06 is a light golden/green colour with aromas and flavours of citrus blossom, peach and buttered toast. The ripe and full palate has a lovely fresh acidity providing structure and great length to this quality wine.

This wonderful chardonnay has the potential to develop in bottle for five years from harvest and admirably partners full flavoured dishes based on seafood, poultry and white meats, as well as soft ripened cheeses.

Technical Analysis at bottling

pH	3.31
Total acidity as tartaric	7.1gpl
Alcohol	14%
Residual Sugar	Dry

Bottle Barcode

9418953105061

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

