



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 '07



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.

The 2007 vintage has produced an exceptional Cape Crest. Between 13 and 20 March 2007, the individual plots within Te Mata Estate's vineyards were hand harvested to yield bunches of wonderful quality.

The separate parcels of grapes were each destemmed and lightly crushed. The juice and skins were chilled, given six hours of skin contact, and run to barrel for fermentation in 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 2007. The final blend follows the, now normal, proportions of 85% Sauvignon Blanc, 13% Semillon and 2% Sauvignon Gris.

Cape Crest '07 is the palest green, with aromas of toast, lime, and ripe red currants. The palate is rich and refined with pear, passionfruit, gooseberry and nectarine flavours leading to a concentrated, long finish. Cape Crest 2007 will continue to evolve in bottle for five years from harvest and is a wonderful match with rich seafood and chicken dishes.

Cape Crest '07 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, they provide consistent evolution for every bottle.

## Technical Analysis at bottling

|                           |        |
|---------------------------|--------|
| pH                        | 3.2    |
| Total acidity as tartaric | 7.0gpl |
| Alcohol                   | 13.5%  |
| Residual Sugar            | Dry    |

## Bottle Barcode

9418953104078

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

