



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 '07



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 is named for Elston Hall in Nottinghamshire, the ancestral home of Charles Darwin's family. Darwin's 'theory of natural selection' forms the basis of modern evolutionary theory, the foundation of biology. The wyvern symbol of Elston Hall appears on the label.

Between 16 and 24 March 2007, the separate parcels of grapes for Elston '07 were hand harvested from their individual plots within Te Mata Estate's vineyards. Each parcel was gently whole-cluster pressed, cold settled, and racked to new and seasoned French oak barrels for fermentation. The resulting wines remained in contact with their yeast lees while undergoing complete malolactic fermentation and were matured in barrel for a total of nine months. Following blending trials in November 2007, the finest lots were then combined into a finished wine which was bottled in January 2008.

Elston '07 has a pale lemon colour, and tropical aromas of fresh pineapple, grapefruit, and ripe peach. The same flavours carry through the palate, together with a distinct oatmeal biscuit character and fine acid structure providing wonderful length. Elston '07 will continue to develop in bottle for five years from harvest and matches well with full flavoured dishes based on seafood, poultry and white meats as well as soft ripened cheeses.

Elston '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	3.27
Total acidity as tartaric	7.0gpl
Alcohol	14%
Residual Sugar	Dry

Bottle Barcode

9418953105078

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

