



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 '09



SINCE 1984, CAPE CREST HAS DEVELOPED AN INTERNATIONAL FOLLOWING FOR ITS UNIQUE EXPRESSION OF NEW ZEALAND SAUVIGNON BLANC. BARREL FERMENATED, 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 Hawke Bay, home to the world's largest mainland colony of these remarkable marine birds.

Cape Crest '09 is a blend of 86% sauvignon blanc, 9% semillon, and 5% sauvignon gris. The fully ripe grapes were hand harvested from individual plots within Te Mata Estate's vineyards between 9 and 16 March 2009.

Each of the separate parcels were destemmed and lightly crushed, then cooled before a brief period of skin contact. Following cold-settling, they were run to a mixture of new and seasoned French oak barrels for fermentation. The resulting wines were aged on lees, with regular stirring, for a further eight months before blending, fining and bottling in December 2009.

Cape Crest '09 is a bright lemon gold colour with aromas of limes, pears and white flowers. Fresh flavours of ripe nectarine, passionfruit, guava and dill extend across a complex, full palate to a long finish. Cape Crest '09 will continue to evolve in bottle for five years from harvest and is a wonderful match with rich seafood and poultry dishes.

Cape Crest '09 is bottled with leading technology 'DIAM' corks. These are produced using 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	3.12
Total acidity as tartaric	7.0g/l
Alcohol	13.5%
Residual Sugar	Dry

Bottle Barcode

9418953104088

Sustainable Winegrowing
New Zealand accredited.
This wine is made in a
traditional manner and fined
with casein.

