

# Te MATA

ESTATE 1896

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

## CAPE CREST '11



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 '11 is the finest example of this wine to date. The fully ripe grapes were hand harvested from individual plots within Te Mata Estate's vineyards between 14 and 26 March 2011.

The separate parcels were each destemmed and lightly crushed, then cooled before a brief period of skin contact. Following pressing and 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 2011. Cape Crest '11 is a blend of 85% sauvignon blanc, 11% semillon, and 4% sauvignon gris.

Cape Crest '11 is absolutely lovely. It has a pale lemon colour, great aromas of white flowers, pears, and buttered toast. The palate has passionfruit and lime, with a brûlée hint and an extended crispness. Cape Crest '11 will continue to evolve in bottle for five years from harvest and is a wonderful match with rich seafood and poultry dishes.

Cape Crest '11 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	3.30
Total acidity as tartaric	7.0g/l
Alcohol	13%
Residual Sugar	Dry

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

