

Te MATA

ESTATE 1896

ESTABLISHED IN 1896, TE MATA ESTATE REMAINS FAMILY OWNED, PRODUCING INTERNATIONALLY RECOGNISED WINES EXCLUSIVELY FROM ITS HISTORIC, HAWKE'S BAY VINEYARDS.

Estate Grown. Estate Bottled. Estate Wines.

ELSTON '12

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

ORIGIN

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.

VINEYARDS

The separate parcels of fully ripe grapes were hand harvested from individual plots within Te Mata Estate's vineyards between 25 and 29 March 2012.

WINEMAKING

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 malolactic fermentation. The finest lots were selected for further maturation, spending a total of ten months in barrel. The finished wine was bottled in March 2013.

TASTING NOTE

Elston '12 has a brilliant, pale lemon colour, with inviting aromas of golden grapefruit, toasted brioche, brazil nuts and popcorn. The palate shows immediate characters of ripe nectarine and nougat, together with both the sweetness and acidity of fresh pineapple that contribute to its long, fine finish.

CLOSURE / CELLARING

Elston '12 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. Elston '12 will continue to develop in bottle for five years from harvest.



Technical Analysis at bottling

pH	3.30
Total acidity as tartaric	6.8g/l
Alcohol	13.5%
Residual Sugar	Dry

www.temata.co.nz

