

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.

CAPE CREST '14

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.

ORIGIN

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.

VINEYARDS

The fully ripe grapes for Cape Crest '14 were hand harvested from individual plots within Te Mata Estate's vineyards between 10 and 12 March 2014.

WINEMAKING

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 in January 2015. The blend was returned to tank for further maturation on fine lees, before fining and bottling. Cape Crest '14 is a blend of 87% sauvignon blanc, 10% semillon and 3% sauvignon gris.

TASTING NOTE

A tropical dream of passion fruit, guava and lime. Enticing layers of toasted almonds and freshly baked brioche. With beautifully-integrated oak, the generous palate is lifted by hints of honeysuckle, nectarine and grapefruit. Refreshing, fruity, complex and elegant – this is signature Cape Crest – the best we've ever made. Stunning.

CLOSURE / CELLARING

Closed with leading technology 'DIAM' corks. A technical cork, these eliminate any possibility of cork taint and, when Cape Crest is well cellared, they provide consistent evolution for every bottle. Cape Crest '14 will continue to develop in bottle for five years from harvest.



TECHNICAL ANALYSIS AT BOTTLING

pH	3.22
Total acidity as tartaric	6.8g/l
Alcohol	13.0%
Residual Sugar	Dry

www.temata.co.nz

