

# 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 '17

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 '17 were hand harvested from individual plots within Te Mata Estate's vineyards between 12 March and 18 March 2017.

### 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 10 months before blending in January 2018. The blend was returned to tank for further maturation on fine lees, before fining and bottling. Cape Crest '17 is a blend of 86% sauvignon blanc, 11% semillon and 3% sauvignon gris.

### TASTING NOTE

Palest lemon green, Cape Crest Sauvignon Blanc '17 is all about texture, refreshment and refinement. Grapefruit and lime juice on the nose, with notes of white flowers, quince and cardamom, the wine expands into fennel, currants, elderflower, pears, honey and sweet nectarine on the palate. Ripe sub-tropical fruit is balanced by a long, dry finish with a crisp edge and floral, delicate lift.

### 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 '17 will continue to develop in bottle for five years from harvest.



### TECHNICAL ANALYSIS AT BOTTLING

pH	3.20
Total acidity as tartaric	6.8g/l
Alcohol	13.0%
Residual Sugar	Dry

[www.temata.co.nz](http://www.temata.co.nz)

