

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.



ALMA '18

FIRST PLANTED IN 1999, THIS PREMIERE VINTAGE OF ALMA IS THE FINEST EXPRESSION OF TE MATA ESTATE'S 20-YEAR COMMITMENT TO GREAT NEW ZEALAND PINOT NOIR. ALMA EXPRESSES BROODING CHERRY AND DELICIOUS RIPE, DARK PLUM FLAVOURS THAT UNFURL WITH SAVOURY WILDWOOD SCENTS OF TRUFFLE AND SPICE.

ORIGIN

Alma celebrates Dr James Thomson, a hero of the 1854 Battle of the Alma during the Crimean War and forefather to Te Mata Estate's Buck family. Knowing the vanquished enemy soldiers had already contracted cholera, Dr Thomson volunteered to tend to their wounds, saving the lives of over four hundred, and sacrificing his own in the process. The medal he was awarded for this selfless act of valour appears on the label of Alma Pinot Noir.

VINEYARDS

Separate parcels of fully ripened pinot noir grapes were hand-harvested from Te Mata Estate's Woodthorpe Vineyards between 3 and 17 March 2018.

WINEMAKING

The individual lots were each destemmed and given a traditional warm-plunged fermentation. The resulting wines underwent extended maceration on skins before pressing. The separate wines were then run to a mixture of new and seasoned French oak barriques for 11 months' maturation.

TASTING NOTE

Midnight-dark with a deep crimson edge, Alma '18 is a triumph of aromatic wild strawberry, black cherry, currants, marzipan, sage and sandalwood. The palate's ripe, sustained, structure reveals a parade of spice and brooding, soft, dark, berry fruits and rich savoury tannins - set to unfurl with time. Cherry, black plum, cinnamon and smoke, all glide across a palate which is wonderfully deep-set.

Finely-dressed for its debut, the premiere release of Alma '18 is modern, majestic, and enchanting in its detail.

CELLARING POTENTIAL

Alma Pinot Noir '18 is closed with a 'Diam' cork, which eliminates any possibility of cork taint, allowing continued evolution in bottle for six years from harvest.



TECHNICAL ANALYSIS AT BOTTLING

pH	3.77
Total acidity as tartaric	5.3gpl
Alcohol	14.0%
Residual Sugar	Dry