

# 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 '19

PRODUCED SINCE 1984, ELSTON IS AN OUTSTANDING NEW ZEALAND CHARDONNAY, GROWN AT TE MATA ESTATE'S OLDEST VINEYARDS ON THE HILLSIDES ABOVE THE WINERY, BRIDGE PA TRIANGLE AND DARTMOOR SUB REGIONS. 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 superb quality of the 2019 vintage was immediately apparent in the fully ripe grapes that were hand-harvested from their separate, individual plots within Te Mata Estate's vineyards between 18 and 22 March 2019.

### 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 with a number going through malolactic fermentation. The finest lots were selected for further maturation, spending a total of 10 months in barrel.

### TASTING NOTE

A brilliant white-gold in the glass, Elston Chardonnay '19 has the immediate aroma of fresh golden nectarines, passionfruit and grilled pineapple. Lush, ripe acid drives the wine's length and balance, bringing the mouthfeel from ripe sweet lemon and white peach, to crème brûlée, roasted cashew, popcorn, to mineral tones and flint. As complex fruit becomes savoury in the long finish, the liveliness of Elston Chardonnay '19 gives way to elegance. This is an Elston for the ages.

### CELLARING POTENTIAL

Elston '19 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 '19 will continue to evolve in bottle for five years from harvest.

### TECHNICAL ANALYSIS AT BOTTLING

pH	3.29
Total acidity as tartaric	6.0gpl
Alcohol	13.5%
Residual Sugar	Dry

