

# TE MATA ESTATE CELLARING GUIDE

2018 / 2019

COLERAINE	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	00
											NM	NM							
	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16			
												NM							
AWATEA	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	00
			NM																
	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17		
BULLNOSE	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	00
													NM						
	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	NM		
ELSTON	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17		
CAPE CREST	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17		
ZARA	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	NM		
												NM							

Youthful, will evolve with age
 Very enjoyable, still evolving
 At its best
 Fully matured, can be enjoyed
 Retired
 NM Not Made

We publish these recommendations on the basis of wines from our own cellar. Fine wines intended for cellaring for many years are best kept at 10-16°C. Temperatures up to 20°C will give acceptable but faster maturation. Avoid light and temperature fluctuations.