

## TE MATA ESTATE CELLARING GUIDE 2019 / 20

	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	00
<b>COLERAINE</b>											NM	NM							
	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	
												NM							
<b>AWATEA</b>			NM																
	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	
<b>BULLNOSE</b>													NM						
	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	NM	18	
<b>ALMA</b>																			18
<b>ELSTON</b>	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	
<b>CAPE CREST</b>	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	
<b>ZARA</b>	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	NM	18	
												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.