

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 '15

PRODUCED SINCE 1984, ELSTON IS AN OUTSTANDING NEW ZEALAND CHARDONNAY, GROWN AT TE MATA ESTATE'S OLDEST VINEYARDS ON THE HILLSIDES ABOVE THE WINERY. 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 2015 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 21 and 27 March 2015.

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 while undergoing malolactic fermentation. The finest lots were selected for further maturation, spending a total of 11 months in barrel.

TASTING NOTE

Brilliant gold with an edge of bright green, Elston '15 is like a Hawke's Bay peach picked fresh from the tree. Intricate aromas of ripe stonefruit, nectarine, lemon zest and honey soften into Crème brûlée, citrus and roast nuts. Crisp chardonnay fruit balanced against fine, refreshing acidity gives this wine immaculate poise. Te Mata Estate's leading lady, Elston '15 is chardonnay royalty.

CLOSURE / CELLARING

Elston '15 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 '15 will continue to evolve in bottle for five years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	3.24
Total acidity as tartaric	6.5g/l
Alcohol	14.0%
Residual Sugar	Dry

