

# 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.

## AWATEA '16

FIRST MADE IN 1982, AWATEA CONTINUES TO REPRESENT THE BEST OF THE CLASSIC HAWKES BAY CABERNET/MERLOT BLEND. FLORAL AROMAS WITH INTENSE BLACKBERRY, CURRANT AND DARK PLUM FLAVOURS LEAD TO A RICH, SUPPLE PALATE WITH A SUSTAINED FINISH.

### ORIGIN

Awatea takes its name from the historic ship SS Awatea (a Maori word meaning “Eye of the Dawn”) that sailed the Auckland – Sydney – Wellington route in the late 1930s. The Awatea was requisitioned as a troop transport in WWII and was sunk off Algeria in 1942.

### VINEYARDS

The grapes for Awatea '16 were hand harvested from Te Mata Estate's vineyards between 26 March and 20 April 2016.

### WINEMAKING

The separate parcels of grapes were destemmed before a traditional warm, plunged fermentation and extended maceration on skins. The resulting wines were then run to new and seasoned French oak barrels for 16 months' ageing. Throughout this time, they were regularly topped and raked. The separate wines were blended in January 2017, then returned to barrel for their second winter. The finished wine was then egg white fined and bottled in November 2017. The final blend is 45% cabernet sauvignon, 41% merlot, 14% cabernet franc.

### TASTING NOTE

Deep magenta with a crimson edge, this is signature Awatea - a modern Hawke's Bay cabernet with deep, pure fruit and bright, floral aromatics.

Roses, violets, wild blackberry and dark plum, intertwined with notes of aniseed and thyme. Then, on the palate, immediate bright red and black fruits, blackcurrants, spice, raspberry syrup and a layered, almost saline, tannin structure with a refreshingly fine, dry finish.

Awatea '16, as ever, is stylish Te Mata cabernet that totally over-delivers.

### CELLARING POTENTIAL

Closed with a natural cork that will allow Awatea to continue to evolve in bottle and provide great enjoyment up to 10 years from harvest.

### TECHNICAL ANALYSIS AT BOTTLING

pH	3.58
Total acidity as tartaric	6.0g/l
Alcohol	13.5%
Residual Sugar	Dry



[www.temata.co.nz](http://www.temata.co.nz)

