



ESTABLISHED IN 1896, TE MATA ESTATE IS NEW ZEALAND'S OLDEST WINERY AND REMAINS FAMILY OWNED, PRODUCING INTERNATIONALLY RECOGNISED WINES EXCLUSIVELY FROM ITS HAWKES BAY VINEYARDS.

# ELSTON '08



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.

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.

Between 10 and 18 March 2008, the separate parcels of grapes for Elston '08 were hand harvested from their individual plots within Te Mata Estate's vineyards. 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 complete malolactic fermentation. They were then matured in barrel for a total of nine months. Following blending trials in November 2008, the finest lots were combined then matured for a further six months before bottling in June 2009.

Elston '08 has a light golden colour with green lights and aromas of ripe lemons, stonefruits, nuts and oatmeal. The same characteristics carry through to a rich and soft palate with biscuit and white peach flavours leading to a long fine finish. Elston '08 will continue to develop in bottle for five years from harvest, matching well with full flavoured dishes based on seafood, poultry and white meats, as well as soft ripened cheeses.

Elston '08 is bottled with leading technology 'DIAM' corks. When the wine is well cellared, these provide consistent evolution for every bottle.

#### Technical Analysis at bottling

pH	3.27
Total acidity as tartaric	7.0gpl
Alcohol	13.5%
Residual Sugar	Dry

Sustainable Winegrowing  
New Zealand accredited.  
This wine is made in a  
traditional manner and fined  
with casein.

