

TE MATA ESTATE CELLARING GUIDE 2019 / 20

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	17			
												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	18		
ALMA																			18	
ELSTON	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18		
CAPE CREST	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18		
ZARA	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.