

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.

ESTATE VINEYARDS SAUVIGNON BLANC '13

SOURCED EXCLUSIVELY FROM TE MATA ESTATE'S OWN VINEYARDS, THE ESTATE VINEYARDS WINES ARE BLENDED TO REPRESENT THE BEST QUALITIES OF THEIR VARIETY, VINTAGE, AND HAWKE'S BAY ORIGIN.

VINEYARDS

The grapes for Estate Vineyards Sauvignon Blanc '13 were harvested between 7 and 16 March 2013 from Te Mata Estate's own vineyards in the Bridge Pa Triangle and Woodthorpe Terraces sub-regions of Hawke's Bay.

Hawke's Bay's warm climate and free draining soils produce sauvignon blanc with ripe fruit characters, balanced by fresh acidity, without the need for residual sugar.

WINEMAKING

With sauvignon blanc grapes of such quality, minimal winemaking means the finer aromatics and flavours are preserved. At the winery, the grapes were chilled, gently pressed, and the juice cold-settled before fermentation in stainless steel tanks. The finished wines received three months' maturation before blending, fining, then bottling, in late July 2013.

TASTING NOTE

Estate Vineyards Sauvignon Blanc '13 is the palest lemon colour, with aromas of passionfruit, mango, and honeydew melon. Displaying flavours of tropical fruits and summer herbs, the palate is generous and dry, carrying effortlessly to a crisp, fine, quality finish.

FOOD MATCH

Estate Vineyards Sauvignon Blanc '13 is best served chilled, either as a refreshing pre-dinner glass of wine, or with salads, seafood dishes, and lightly spiced Asian foods.

CELLARING POTENTIAL

Estate Vineyards Sauvignon Blanc '13 can be enjoyed immediately upon release and will continue to develop in bottle for two years from harvest.



Technical Analysis at bottling

pH	3.16
Total acidity as tartaric	7.3g/l
Alcohol	13.5%
Residual Sugar	Dry

www.temata.co.nz

