

# 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 '15

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 '15 were harvested between 14 and 15 March 2015 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 August 2015.

### TASTING NOTE

The purity of fruit from the 2015 harvest is the star of the Estate Vineyards Sauvignon Blanc '15. Perfumes of passionfruit, gooseberry and citrus blossom all jump out of the glass. Subtropical fruit, lime and guava sparkle across a bone-dry and brilliantly crisp palate. With balance, structure and length through to its fine, fresh finish, Estate Vineyards Sauvignon Blanc '15 delivers all the charm of vintage 2015 in one refreshing mouthful.

### FOOD MATCH

Estate Vineyards Sauvignon Blanc '15 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 '15 can be enjoyed immediately upon release and will continue to develop in bottle for two years from harvest.

### TECHNICAL ANALYSIS AT BOTTLING

pH	3.42
Total acidity as tartaric	6.4g/l
Alcohol	13.0%
Residual Sugar	Dry

