

# 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 CHARDONNAY '13

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

### VINEYARDS

The grapes for Estate Vineyards Chardonnay '13 were harvested between 13 and 22 March 2013 from Te Mata Estate's own vineyards in the Woodthorpe Terraces, Bridge Pa Triangle and Havelock Hills sub-regions of Hawke's Bay.

### WINEMAKING

Estate Vineyards Chardonnay '13 combines the best of traditional and modern winemaking. Traditional whole-bunch pressing, barrel fermentation and malolactic fermentation were used on a portion of the wine to enhance the complexity, richness and integration. Modern de-stemming and tank fermentation was used for the remainder of the grapes to preserve the vibrant varietal aromas and clear, fresh fruit expression. The resulting wines were matured for ten months before being blended, fined and bottled.

### TASTING NOTE

This wine is a wonderful example of Hawke's Bay's remarkable 2013 growing season, already described by the UK's Decanter magazine as "the stuff of legends". Estate Vineyards Chardonnay '13 has a bright green colour with gold highlights. It is fresh and expressive with white meadow flowers, hazelnut, white peach, green melon, and oat butter biscuit characters. The palate quickly builds in intensity with the rich citrus and ripe stonefruit flavours that are classically Hawke's Bay in a great year, leading through to a long, fine, finish.

### FOOD MATCH

Estate Vineyards Chardonnay '13 is delicious on its own, or a wonderful partner for both simply prepared and fuller flavoured seafood, and white meat dishes.

### CELLARING POTENTIAL

Estate Vineyards Chardonnay '13 will continue to evolve in bottle for 2-4 years from harvest.



### Technical Analysis at bottling

pH	3.50
Total acidity as tartaric	6.0g/l
Alcohol	13.5%
Residual Sugar	Dry

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

