

# 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 GAMAY NOIR '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

In 1995, Te Mata Estate introduced to New Zealand a superior selection of Gamay Noir à Jus Blanc, the grape variety of the best wines of France's Beaujolais region. Estate Vineyards Gamay Noir '13 is a single vineyard wine from Te Mata Estate's Woodthorpe Terraces vineyard, harvested on 25 March 2013.

### WINEMAKING

The unique 'maceration carbonique' fermentation, which enhances the fruit and floral aromas of the wine, was used for 53% of the grapes. The other 47% received a traditional, warm, red wine fermentation. The resulting wines completed their malolactic fermentation and were matured for three months in seasoned French oak barrels, before blending and bottling.

### TASTING NOTE

Estate Vineyards Gamay Noir '13 has a lovely, vivid crimson colour with penetrating aromas of dark roses, cherry liqueur, crushed raspberry, and wild strawberry. An absolute fruit bomb, the palate is ripe and juicy, with a mix of black and red berries and cherries, and refreshing, silky tannins that extend the finish.

### FOOD MATCH

Estate Vineyards Gamay Noir '13 is an incredibly versatile wine, partnering with any food and is particularly good with spicy cuisines, matching its vibrant fruit and soft tannins.

### CELLARING POTENTIAL

Estate Vineyards Gamay Noir '13 can be enjoyed immediately upon release and can be served at room temperature or, during summer, lightly chilled. It will continue to develop in bottle for two years from harvest.



### Technical Analysis at bottling

pH	3.61
Total acidity as tartaric	5.6g/l
Alcohol	13.0%
Residual Sugar	Dry

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

