

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.

MERLOT/CABERNETS '15

ESTATE VINEYARDS

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 Merlot/Cabernets '15 were harvested between 3 March and 15 April 2015 from Te Mata Estate's own vineyards in the Bridge Pa Triangle, Havelock Hills and Woodthorpe Terraces sub-regions of Hawke's Bay.

WINEMAKING

The individual parcels of each variety, from each plot, were de-stemmed before a traditional warm fermentation, followed by extended maceration on skins. The resulting wines were pressed, returned to tank for malolactic fermentation, then run off to a mixture of new and seasoned French oak barrels for 8 months' maturation before blending. The wines were regularly topped and racked, throughout maturation, blended and traditionally egg-white fined before bottling. The final blend is 52% merlot, 28% cabernet sauvignon, 16% cabernet franc and 4% petit verdot.

TASTING NOTE

Deep crimson with a floral lift and charm, Estate Merlot/Cabernets '15 has a beguiling, aromatic intricacy with a core of sustained, poised, ripe fruit on the palate. Chocolatey merlot, and sumptuous raspberry and blackberry notes from cabernet franc give a supple weight to the wine. The tapenade and dried herb of cabernet deepen the savoury appeal and varietal expression. Artfully crafted, graceful and svelte, Estate Merlot/Cabernets '15 is a deceptively elegant wine.

FOOD MATCH

Estate Vineyards Merlot/Cabernets '15 is a wonderful accompaniment to hard cheeses and anything that once lived in a field.

CELLARING POTENTIAL

Estate Vineyards Merlot/Cabernets '15 will continue to evolve in bottle for three to six years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	3.62
Total acidity as tartaric	6.0gpl
Alcohol	13.5%
Residual Sugar	Dry

