

# 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.

## GAMAY NOIR '16 ESTATE VINEYARDS

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 '16 is a single vineyard wine from Te Mata Estate's Woodthorpe Terraces vineyard, harvested on 29 and 30 March 2016.

### WINEMAKING

The unique 'maceration carbonique' fermentation, which enhances the fruit and floral aromas of the wine, was used for 55% of the grapes. The other 45% received a traditional, warm, red wine fermentation. The resulting wines completed their malolactic fermentation and were matured for nine weeks in seasoned French oak barrels, before blending and bottling.

### TASTING NOTE

Candy-apple crimson with a lifted confectionery nose of wild strawberries, Estate Vineyards Gamay Noir '16 shows ripe, juicy cherry and cranberry on the palate, with just a hint of cinnamon and liquorice. As picnic-perfect as berries and cream, Estate Vineyards Gamay Noir '16 is soft and supple, with a lingering finish of bright, fresh red fruit.

### FOOD MATCH

Estate Vineyards Gamay Noir '16 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 '16 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	3.58
Total acidity as tartaric	5.0g/l
Alcohol	12.5%
Residual Sugar	Dry

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

