

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 '16 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 '16 were harvested between 26 March and 20 April 2016 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 12 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 45% merlot, 40% cabernet sauvignon, 15% cabernet franc.

TASTING NOTE

Bright magenta, Estate Vineyards Merlot/Cabernets '16 shows lifted notes of blackberry and boysenberry, with fine touches of mint, sandalwood and fresh, ripe cherry. Prune, coffee, redcurrant and wild strawberry on the palate all add depth to the wine's immediate appeal - balanced fruit concentration that glides to a savoury finish and plush, firm tannins.

Estate Vineyards Merlot/Cabernets '16. A little bit royal. A little bit excellent, every time.

FOOD MATCH

Estate Vineyards Merlot/Cabernets '16 is a wonderful accompaniment to hard cheeses and anything that once lived in a field.

CELLARING POTENTIAL

Estate Vineyards Merlot/Cabernets '16 will continue to evolve in bottle for three to six years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

рН	3.53
Total acidity as tartaric	6.1gpl
Alcohol	13.0%
Residual Sugar	Dry



