

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.



CABERNETS/MERLOT '18 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 Cabernets/Merlot '18 were harvested between 21 March and 20 April 2018 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 11 months' maturation before blending. The wines were regularly topped and raked, throughout maturation, blended and traditionally egg-white fined before bottling. The final blend is 47% cabernet sauvignon, 37% merlot, 16% cabernet franc.

TASTING NOTE

Bright, intense magenta, with ripe wild blackberry, red plum, cherry cedar and rosemary all jumping from the glass, Estate Vineyards Cabernets/Merlot '18 is fresh, rich and fruit-driven. The palate shows notes of ripe cherry, date and blackcurrant with an even and sustained weight throughout.

Consistently overdelivering, Estate Vineyards Cabernets/Merlot '18 remains an ode to balance, ripeness and modern Hawke's Bay fruit-purity.

FOOD MATCH

Estate Vineyards Cabernets/Merlot '18 is a wonderful accompaniment to hard cheeses and anything that once lived in a field.

CELLARING POTENTIAL

Estate Vineyards Cabernets/Merlot '18 will continue to evolve in bottle for three to six years from harvest.



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TECHNICAL ANALYSIS AT BOTTLING

pH	3.56
Total acidity as tartaric	6.0gpl
Alcohol	13.0%
Residual Sugar	Dry