

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.



CHARDONNAY '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 Chardonnay '18 were harvested between 3 and 28 March 2018 from Te Mata Estate's own vineyards in the Woodthorpe Terraces, Bridge Pa Triangle and Havelock Hills sub-regions of Hawke's Bay.

WINEMAKING

Estate Vineyards Chardonnay '18 combines the best of traditional and modern winemaking. Traditional whole-bunch pressing, barrel fermentation, barrel maturation on gross lees, and malolactic fermentation were all used on the remainder of the wine to enhance the complexity, richness and integration. Modern and traditional de-stemming and tank fermentation was used for a portion of the grapes to preserve the vibrant varietal aromas and clear, fresh fruit expression.

TASTING NOTE

A brilliant yellow diamond with flickering green lights, Estate Vineyards Chardonnay '18 has an immediate aroma of bright lemon blossom, ripe white peach and pineapple. Summer fruits unfurl with weight and texture alongside popcorn, roasted cashews, and a floral lemonade-and- tonic character that builds to a long, fine finish.

Partner with scallops, simply prepared, at sundown. Estate Vineyards Chardonnay '18 is simply delicious.

FOOD MATCH

Estate Vineyards Chardonnay '18 is delicious own its own, or a wonderful partner for both simply prepared and fuller flavoured seafood, and white meat dishes.

CELLARING POTENTIAL

Estate Vineyards Chardonnay '18 will continue to evolve in bottle for two to four years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	3.34
Total acidity as tartaric	6.3gpl
Alcohol	13.0%
Residual Sugar	Dry

