

# 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.



## ESTATE GAMAY NOIR '22

SOURCED EXCLUSIVELY FROM TE MATA ESTATE'S OWN VINEYARDS, THE ESTATE WINES 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 Gamay Noir '22 is a single vineyard wine from Te Mata Estate's Woodthorpe Terraces vineyard, harvested on 10 and 11 March 2022.

### WINEMAKING

The unique 'maceration carbonique' fermentation, which enhances the fruit and floral aromas of the wine, was used for 60% of the grapes. The other 40% 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

An electric, candy-apple red, fresh, and full of appeal, Estate Gamay Noir '22 charms with intense wild strawberry, bubble-gum aromatics, and notes of ripe watermelon and red cherry. The palate is goose-down soft, creamy, and lightly spiced with clove, anise, and cinnamon. Estate Gamay Noir '22 is a marriage of tempting textures, and summer-bright, ultra-ripe, red-fruit freshness.

### FOOD MATCH

Estate Gamay Noir '22 is an incredibly versatile wine, partnering well with grilled tuna salad, or turkey with cranberry, and is particularly good with tapas, matching its vibrant fruit and soft tannins.

### CELLARING POTENTIAL

Estate Gamay Noir '22 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	5.6gpl
Alcohol	12.0%
Residual Sugar	Dry

