

# 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 MERLOT/CABERNETS '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

The grapes for Estate Merlot/Cabernets '22 were harvested between 19 March and 1 April 2022 from Te Mata Estate's own vineyards in the Havelock Hills, Bridge Pa Triangle, Dartmoor, Havelock North and Gimblett Gravels 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 54% Merlot, 39% Cabernet Sauvignon and 7% Cabernet Franc.

### TASTING NOTE

A bright deep magenta, Estate Merlot/Cabernets '22 reveals aromas of ripe blackberry, vibrant black cherry, plum, bay leaf and toasty vanilla. A balanced composition, with layers of concentration, this full-bodied wine shows dark berry fruits on the palate, alongside cocoa powder, earthy undertones and silky, savoury tannins that lead to a long finish. Precise and integrated with succulent fruit, it is immediately drinkable and moreish.

### FOOD MATCH

Estate Merlot/Cabernets '22 is a wonderful accompaniment to mushrooms, grilled meats and hard cheeses.

### CELLARING POTENTIAL

Estate Merlot/Cabernets '22 will continue to evolve in bottle for five years from harvest.



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### TECHNICAL ANALYSIS AT BOTTLING

pH	3.67
Total acidity as tartaric	5.4gpl
Alcohol	13.5%
Residual Sugar	Dry