

# TE MATA ESTATE CELLARING GUIDE 2026

 Youthful, will evolve with age | 
  Very enjoyable, still evolving | 
  At its best | 
  Fully matured, drink now | 
  Retired | 
 NM Not Made

COLERAINE	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	00	
											NM	NM								
	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20
												NM								
	21	22	23	24																

AWATEA	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	00	
			NM																	
	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20
	21	22	23	24																

BULLNOSE												92	93	94	95	96	97	98	99	00
														NM						
	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20
																		NM		
	21	22	23	24																

ALMA																		18	19	20
	21	22	23	24																

ELSTON	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20
	21	22	23	24																

CAPE CREST	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20
	21	22	23	24																

ZARA								08	09	10	11	12	13	14	15	16	17	18	19	20
												NM					NM			NM
	21	22	23	24																

We publish these recommendations on the basis of wines from our own cellar. Fine wines intended for cellaring for many years are best kept at 10-16°C. Temperatures up to 20°C will give acceptable but faster maturation. Avoid light and temperature fluctuations.
   
*Updated 27.01.2026*