

ZARA VIOGNIER '25

Since 1995, Te Mata Estate has led the way with New Zealand's production of viognier, a rare white grape from France's Rhône Valley. Fermented in barrel, it displays the floral, white peach and honey characters found in the finest examples of this entrancing variety.



ORIGIN

Zara is affectionately named after Zara Buck, the first born child of the third generation of Te Mata Estate's Buck family. Zara spent her childhood playing amongst the vines at the vineyard which is home to this delightful viognier.

VINEYARDS

On 22 March 2025, fully ripe viognier grapes were hand harvested across the sloping middle terrace of Te Mata Estate's Woodthorpe Terraces Vineyard.

WINEMAKING

The fruit was destemmed and crushed with controlled skin contact blended to enhance the wine's varietal complexity. The juice was then barrel fermented in seasoned French Oak with a full malolactic fermentation aged on gross lees for nine months, blended and then bottled.

TASTING NOTE

Bright, crystalline lemon-gold, Zara '25 is immediately luminous in the glass and expressive on the nose. The wine opens with the aromas of white peach, apricot blossom and lychee, layered with Turkish delight and a gentle thread of cinnamon and bergamot. Exotic florals of jasmine, rose petal and orange blossom unfold, underpinned by a subtle richness. The palate is generous and flowing, a seamless expression of ripe stone fruit carried by a silky, textural mouthfeel. Notes of gingerbread, warm spice and soft orchard fruit build through the mid-palate, while a fine peach-skin grip adds structure and shape. A fresh saline edge and poised acidity give Zara '25 its signature energy and balance, leading to a satisfyingly long, dry finish with an enticing perfume of florals and spice.

CELLARING POTENTIAL

Zara '25 will evolve in bottle for three to four years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH
3.87

Total acidity as tartaric
4.0gpl

Alcohol
14.5%

Residual Sugar
Dry