

130 YEARS

Te MATA
ESTATE 1896



COLERAINÉ

— 40TH VINTAGE —

2024



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COLERAINE

40TH VINTAGE
2024



HAWKE'S BAY NEW ZEALAND

THIS YEAR TE MATA ESTATE CELEBRATES ITS 130TH ANNIVERSARY WITH
THE 40TH VINTAGE OF COLERAINE FROM 2024

TE MATA SHOWCASE

— THE 2024 VINTAGE —

Already globally acclaimed.

BRILLIANT
WINE-SEARCHER

THE BEST EVER
JANCIS ROBINSON

WINES OF A LIFETIME
JAMES SUCKLING

A uniformly outstanding growing season that set a base for greatness, offering some of the finest conditions ever seen.

At Te Mata, every vintage is a celebration and a reflection of time and terroir. Each is distinct, shaped by land, people, and nature. In 2024 each pick, each parcel, and each ferment was handled with a jeweller's attention to detail, in deliberate pursuit of excellence. The resulting wines are beautifully balanced, powerful yet restrained and deeply thought-provoking.

In 2024 we had time to find poise, the result is a range of extraordinary wines.



Nick Buck, Te Mata Estate



SUSTAINABILITY

Te Mata's sustainability journey began in the early 1990's as a founding estate in the New Zealand Sustainable Wine program that certifies vineyards and wineries from grape-growing through to winemaking, bottling, packaging and logistics. We've gone far further since, incorporating the best of organic, bio-dynamic, and regenerative regimes into the heart of our operations. Our vineyards are alive with biodiversity and sustained by soil structure, cultivating balanced healthy vines to produce exceptional grapes.

We strive for the smallest footprint while crafting the greatest wines.

SAUVIGNON BLANC '26

TE MATA ESTATE

Te Mata Estate wines represent the best qualities of their variety, vintage, and Hawke's Bay origin.

VINEYARDS

The grapes for Te Mata Sauvignon Blanc '26 were harvested from the Bridge Pa, Dartmoor and Havelock Hills sub regions of Hawke's Bay.

Hawke's Bay's warm climate and free draining soils produce sauvignon blanc with ripe fruit characters, balanced by fresh acidity.

WINEMAKING

With sauvignon blanc grapes of such quality, minimal winemaking means the finer aromatics and flavours are preserved. At the winery, the grapes were chilled, gently pressed, and the juice cold-settled before fermentation in stainless steel tanks.

TASTING NOTE

Brilliant pale gold with a green sparkle, Te Mata Sauvignon Blanc '26 is immediately lifted and expressive. Classic Te Mata flintiness is layered with limes, grapefruit, currants, gooseberry and passionfruit. The palate mirrors the intense aromatics, with a creamy mid palate and mouth-watering freshness and persistence. Te Mata Sauvignon Blanc '26 bursts with energy and finishes clean, long and salivating.

pH 3.39 | TA 7.3gpl | Alcohol 12.5 | Residual Sugar Dry

FOOD MATCH: Beetroot and goats cheese tartlet



CHARDONNAY '24

TE MATA ESTATE

Te Mata Estate wines represent the best qualities of their variety, vintage, and Hawke's Bay origin.

VINEYARDS

The grapes for Estate Chardonnay '24 were harvested between 26 February and 21 March 2024 from Te Mata Estate's own vineyards in the upper Dartmoor Valley, Bridge Pa Triangle and Havelock Hills sub-regions of Hawke's Bay.

WINEMAKING

Estate Chardonnay '24 combines the best of traditional and modern winemaking. This involved tank fermentation to preserve the vibrant varietal aromas and clear, fresh fruit expression along with some barrel fermentation, barrel maturation on gross lees, and malolactic fermentation to enhance the complexity, richness and integration.

TASTING NOTE

Estate Chardonnay '24 shines with a white gold hue and pale honey highlights. It presents a delightful blend of peach, lemon rind, and buttered popcorn, complemented by bright and lively acidity that extends the wine's long palate. The aroma is reminiscent of warm peach cobbler, intertwined with notes of marzipan, flint, and tarragon. Balanced by the signature racy freshness characteristic of ripe and fine Hawke's Bay Chardonnay, making the Estate Chardonnay 2024 a standout.

pH 3.51 | TA 5.3gpl | Alcohol 13.5 | Residual Sugar Dry

FOOD MATCH: Oven baked rockling fillet, kaiser fleisch, button mushrooms, white wine sauce



94
POINTS

VERY ATTRACTIVE, SHOWING GREEN APPLES, PEARS AND HINTS OF CREAM. MEDIUM BODIED WITH A LOVELY CORE OF FRUIT AND A CREAMY TEXTURE. JUST A HINT OF MATCHSTICK. COMPLEX YET SUBTLE. REAL CHARDONNAY.
JAMES SUCKLING

ELSTON '24

CHARDONNAY

Produced since 1984, Elston is an outstanding New Zealand chardonnay, grown at Te Mata Estate's vineyards in the Havelock Hills, Dartmoor Valley and Bridge Pa. It is rich and complex with flavours of fresh pineapple, white peach and nougat.

VINEYARDS

The superb quality of the 2024 vintage was immediately apparent in the fully ripe grapes that were hand harvested from their separate, individual plots within Te Mata Estate's vineyards between 26 February and 20 March 2024.

WINEMAKING

Each parcel was gently whole-cluster pressed, cold settled and racked to new and seasoned French oak barrels for fermentation. The resulting wines remained in contact with their yeast lees, with a number going through malolactic fermentation. The finest lots were selected for further maturation, spending a total of 11 months in barrel with 33% being new oak.

TASTING NOTE

Sparkling pale white-gold, Elston '24 reveals its richness on the nose. Aromas of crème brûlée, toasted sourdough and vanilla intertwine with vibrant grapefruit and yellow nectarine with layers of oyster shell, hazelnut and flintiness.

On the palate—rich and textured yet finely balanced by a spine of electric acidity building delicious tension. The vivacious fruit sweetness combines elegantly with an energetic drive, creating a wine of remarkable elegance and fantastic length.

pH 3.28 | TA 7.2gpl | Alcohol 14.0 | Residual Sugar Dry

FOOD MATCH: Oven baked rockling fillet, kaiser fleisch, button mushrooms, white wine sauce



97
POINTS

FOCUSED AND TEXTURED, THIS IS A BEAUTIFUL FOLLOW-UP AFTER THE TERRIFIC 2023. A POWERFUL CHARDONNAY THAT HIGHLIGHTS THE QUALITY OF THE FRUIT. 100% BARREL FERMENTED AND AGED.

JAMES SUCKLING

PINOT NOIR '24

TE MATA ESTATE

Te Mata Estate wines represent the best qualities of their variety, vintage, and Hawke's Bay origin.

VINEYARDS

Estate Pinot Noir '24 was harvested between 7 and 13 March 2024 from Te Mata Estate's own Woodthorpe Terraces vineyard in the upper Dartmoor Valley.

WINEMAKING

The individual lots were each destemmed, cold soaked followed by a traditional plunged fermentation. The resulting wines underwent extended maceration on skins before pressing. The separate wines were then run to a mixture of new and seasoned French oak barriques for 11 months' maturation.

TASTING NOTE

At its core, the Estate Pinot Noir '24 displays a red cherry hue with a garnet edge. The wine captivates with its vibrant colour and rich aromas of redcurrant, black cherry, prune, and cinnamon. The palate is soft, generous, and energetic, featuring ripe fine tannins with hints of raspberry, liquorice, and spice. Rounded and supple, it pairs beautifully with duck pancakes or beef carpaccio. Estate Pinot Noir 2024 is both endlessly refreshing and wildly sumptuous in the glass.

pH 3.68 | TA 5.3gpl | Alcohol 13.5 | Residual Sugar Dry

FOOD MATCH: Pan seared Duck breast pomme fondant, walnut ketchup, blackberry jus



93
POINTS

A POTPOURRI OF DRIED HERBS, SPICES AND FLOWERS WEAVES ITS WAY BETWEEN TART CHERRY FRUIT. A SNAP CRACKLE OF ACIDITY FEELS LIKE BITING INTO THAT VERY SAME CHERRY, FRESH OFF THE TREE WITH SAVOURY, SAPPY TANNINS ALONG FOR THE RIDE... BULLET PROOF...

WINE ENTHUSIAST

ALMA '24

PINOT NOIR

First planted in 1999, Alma is the finest expression of Te Mata Estate's commitment to great New Zealand pinot noir. Alma expresses brooding cherry and delicious ripe, dark plum flavours that unfurl with savoury wildwood scents of truffle and spice.

VINEYARDS

Separate parcels of fully ripened pinot noir grapes were hand harvested from Te Mata Estate's Woodthorpe vineyard between 7 and 12 March 2024.

WINEMAKING

The individual lots were each destemmed and given a traditional warm-plunged fermentation. The resulting wines underwent extended maceration on skins before pressing. The separate wines were all run to a mixture of new and seasoned French oak barriques for 10 months' maturation, with 33% being new oak.

TASTING NOTE

Alma '24 presents a captivating cherry red hue with a hint of purple. Its aroma is immediately enticing, featuring redcurrants, strawberries, fresh prunes, and ripe raspberries, complemented by delicate notes of violet, thyme, sage and warming chai spices. On the palate, the wine's weight and volume are further enhanced, creating a velvety texture that balances refreshing fruit with powdery tannins. Dark cherries and ripe plums blend seamlessly with liquorice and mulberry, culminating in a long finish of fruit sweetness and spice. A masterpiece of detail and concentration and irresistibly enjoyable.

pH 3.68 | TA 5.3gpl | Alcohol 14.0 | Residual Sugar Dry

FOOD MATCH: Pan seared Duck breast pomme fondant, walnut ketchup, blackberry jus



95
POINTS

SMOKY AROMAS OF FRESH AND DRIED STRAWBERRIES WITH ORANGE PEEL FOLLOW THROUGH TO A MEDIUM-TO FULL-BODIED PALATE. LIGHTLY DRY TANNINS FRAME THE WINE BEAUTIFULLY. SO SAVOURY. SOLID AND STRUCTURED YET HIGHLY APPROACHABLE AT THE END.

JAMES SUCKLING

AWATEA '24

MERLOT / CABERNET

First made in 1982, Awatea continues to represent the best of the classic Hawke's Bay merlot/cabernet blend. Floral aromas with intense blackberry, currant and dark plum flavours lead to a rich, supple palate with a sustained finish.

VINEYARDS

The grapes for Awatea '24 were hand harvested from Te Mata Estate's Hawke's Bay vineyards between 21 March and 9 April 2024.

WINEMAKING

The separate parcels of grapes were destemmed before a traditional warm-plunged fermentation and extended maceration on skins. The resulting wines were then run to new and seasoned French oak barrels for 17 months, with 28% being new oak. Throughout this time, they were regularly topped and racked. The separate wines were blended in November 2024, then returned to barrel for their second winter. The finished wine was then fined and bottled in November 2025. The final blend is 62% merlot, 27% cabernet sauvignon and 11% cabernet franc.

TASTING NOTE

Bright crimson with a royal purple edge, Awatea '24 glows in the glass with youthful poise and vitality. The aroma is refined and perfumed, offering blackberry, dark plum, cassis, redcurrant, and dark cherry with layers of thyme, cedar, tapenade and a gentle floral lift. The palate is generous and seamless, with black plum and blackberry carried by silky, ripe tannins and a savoury umami thread of black truffle, spice and plum sauce. The finish is long, polished and mouth-watering, revealing clarity, balance, and a classical Awatea with depth and graceful evolution ahead.

pH 3.60 | TA 5.5gpl | Alcohol 13.5 | Residual Sugar Dry

FOOD MATCH: Slow braised wagyu beef cheek artichoke puree, grilled Chimi d rapa



95+
POINTS

IT'S 62% MERLOT, 27% CABERNET SAUVIGNON, 11% CABERNET FRANC. AROUND 28% NEW OAK, WITH THE SAME BARREL SELECTION AS COLERAINE. HERE'S A PRETTY, SERIOUS AND STRUCTURED AWATEA, AND IT'S ONE OF THE BEST RELEASES TO DATE.
GARY WALSH, THE WINE FRONT



From left: Peter Cowley, John Buck, Nick Buck, Phil Brodie

COLERAINE

— 40TH VINTAGE —

Coleraine '24 is exceptional.

There is a new precision here, a sense of architecture in the tannins and a luminous depth in the fruit, which reveals an exceptional Coleraine.

In 2024, cabernet sauvignon excelled in the exceptional conditions, and merlot and cabernet franc, varieties that shine brightest in great vintages, returned with force and clarity. The final blend of Coleraine '24 reflects this balance, with 58% cabernet sauvignon, 31% merlot, and 11% cabernet franc.

It is one of those rare wines where instinct, environment, and heritage immediately announce their presence. Coleraine '24 has presence and poise, carrying its power like a tailored garment, structured, composed, and effortlessly elegant. The result is a Coleraine that feels carved rather than blended, where every component speaks precisely and adds dimension.

VINEYARDS

The grapes for Coleraine '24 were hand harvested from Te Mata Estate's Hawke's Bay vineyards between 31 March and 8 April 2024.

WINEMAKING

Each parcel of grapes was destemmed before a traditional warm-plunged fermentation and extended maceration on skins. The resulting wines were then run to predominately new French oak barrels for 19 months' maturation, with 70% being new oak. Throughout this time, they were regularly topped and racked. The assemblage was made in November 2024 and the finished wine was bottled in December 2025.

pH 3.63 | TA 5.1gpl | Alcohol 13.5 | Residual Sugar Dry

FOOD MATCH: Slow braised wagyu beef cheek artichoke puree, grilled Chimi d rapa



98
POINTS

SUPERLATIVE BALANCE. AROMAS OF BLACKBERRIES, CURRANTS, BLUEBERRIES, GRAPHITE AND DARK TOBACCO WITH HINTS OF BARK, VIOLETS AND LICORICE. MEDIUM-BODIED WITH ULTRA-FINE VELVETY TANNINS AND A SEAMLESS, CASHMERE TEXTURE. SO CARESSING AND POLISHED. BRIGHT AND VIVID AT THE END.

JAMES SUCKLING

97+
POINTS

THIS VINTAGE PUTS ME IN MIND OF THE MIGHTY 2020; THAT SORT OF DEPTH AND CONCENTRATION, THOUGH IT HAS SOME OF THE ACID CUT OF 2021 IN THE MIX TOO. AN EXCEPTIONAL WINE. IT WILL KEEP FOR AS LONG AS YOU WANT TO KEEP IT, IF YOU CAN KEEP YOUR HANDS OFF IT, THAT IS.

GARY WALSH, THE WINE FRONT

SYRAH '24

TE MATA ESTATE

Te Mata Estate wines represent the best qualities of their variety, vintage, and Hawke's Bay origin.

VINEYARDS

Estate Syrah '24 was harvested between 25 March and 9 April 2024 from Te Mata Estate's own vineyards in Hawke's Bay's Dartmoor, Bridge Pā Triangle and Gimblett Gravels sub-regions.

WINEMAKING

The individual parcels of syrah from each plot were destemmed for fermentation and remained on skins for extended maceration before pressing. It was then run off to a mixture of new and seasoned French oak barrels for 12 months' maturation, during which time it was regularly topped and racked. The wine received a traditional egg white fining before bottling.

TASTING NOTE

Radiant in brilliant magenta, the Estate Syrah '24 immediately captivates with its depth and intensity. Aromas of ripe red and dark fruits unfold—plum, morello cherry, blueberry, and a hint of black pepper—layered with warm notes of nutmeg and cinnamon. A delicate floral lift of perfumed violets, intertwined with French vanilla and a whisper of espresso, brings balance and finesse. It embodies the textural elegance and expressive character of Hawke's Bay—structured, alluring, and unmistakably of its place. Estate Syrah '24 is a compelling statement, both enchanting and refined.

pH 3.72 | TA 5.7gpl | Alcohol 13.0 | Residual Sugar Dry

FOOD MATCH: 12 Month aged Manchego, stone fruit jam, lavoco



95
POINTS

WONDERFULLY FRUITED WITH PERFUMED AROMAS, SHOWING BLACKBERRY, SWEET CHERRY, OLIVE, CLOVE, AND HAZELNUT NOTES ON THE NOSE. IT'S SUCCULENT OFFERING A SILKY FLOW BACKED BY FINELY INFUSED TANNINS, FINISHING SPLENDIDLY LONG.

WINE ORBIT

BULLNOSE '24

SYRAH

First planted in 1990, Bullnose is Te Mata Estate's finest syrah. This wine has distinct floral and spice aromas, rich flavours of plum, raspberry and blackberry, with a velvety texture.

VINEYARDS

Separate parcels of fully ripened syrah grapes were hand harvested from Te Mata Estate's Bridge Pa, Gimblett Gravels and Dartmoor vineyards on 25 March and 9 April 2024.

WINEMAKING

The individual lots were each destemmed and given a traditional warm-plunged fermentation. The resulting wines underwent extended maceration on skins before pressing and then a secondary malolactic fermentation. The separate wines were then run to a mixture of new and seasoned French oak barriques for 16 months' maturation, with 34% being new oak. During this time, they were regularly topped and racked, before blending and then bottling in November 2025.

TASTING NOTE

Bright crimson at the edge with a deep purple-black core, Bullnose '24 is wonderfully expressive and fragrant. Aromas unfold in layers of violet, fresh raspberry, ripe plum and dark cherry, wrapped in black olive with subtle spice and pepper. The palate amplifies the depth of fruit and textural intensity, delivering concentrated richness, framed by a vibrant, precise acid line that imparts energy and a bracingly youthful edge. With underlying power and elegance, fine persistent tannins carry the wine through to a long, beautifully driven finish. Bullnose '24 is a showstopper. This is a Bullnose for the ages. Enticing, long and beautifully composed.

pH 3.66 | TA 5.1gpl | Alcohol 13.0 | Residual Sugar Dry

FOOD MATCH: 12 Month aged Manchego, stone fruit jam, lavoch



96
POINTS

WILD AROMAS OF GAME AND DARK BERRIES WITH HINTS OF CRUSHED STONES, TOBACCO, FLINT, FIVE SPICE POWDER AND HAZELNUTS. MEDIUM-BODIED WITH VERY POLISHED AND REFINED TANNINS THAT CARESS THE PALATE AND GIVE LENGTH AND VERVE TO THE WINE. LOVELY CARESSING FINISH. A RINGER FOR A NORTHERN RHONE.

JAMES SUCKLING



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