

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.



CAPE CREST '22

SINCE 1984, CAPE CREST HAS DEVELOPED AN INTERNATIONAL FOLLOWING FOR ITS UNIQUE EXPRESSION OF NEW ZEALAND SAUVIGNON BLANC. BARREL FERMENATED, WITH A TOUCH OF SEMILLON AND SAUVIGNON GRIS, IT IS CONCENTRATED AND COMPLEX WITH TOAST, CITRUS BLOSSOM, PEAR AND STONEFRUIT CHARACTERS.

ORIGIN

Cape Crest and its gannet symbol refer to Cape Kidnappers, the southern point of Hawke Bay, home to the world's largest mainland colony of these remarkable marine birds.

VINEYARDS

The fully ripe grapes for Cape Crest '22 were hand harvested from individual plots within Te Mata Estate's vineyards between 28 February and 13 March 2022.

WINEMAKING

The separate parcels were each destemmed and lightly crushed, then cooled before a brief period of skin contact. Following pressing and cold-settling, they were run to a mixture of new and seasoned French oak barrels for fermentation. The resulting wines were aged on lees, with regular stirring, for a further 11 months before bottling in February 2023. Cape Crest '22 is a blend of 88% sauvignon blanc, 7% sauvignon gris and 5% semillon.

TASTING NOTE

Radiating a mesmerizing white-gold hue adorned with shimmering green lights, Cape Crest Sauvignon Blanc '22 bursts with its signature perfume – vibrant concentrated nectarine, grapefruit and lime zest with lemongrass, guava and subtle toast notes. The attack broadens into ripe stone fruit and herbal seasoning, developing remarkable richness across the length of the palate. A balanced weight and crystalline acidity add to the immense fruit concentration and long savoury, saline finish. An embodiment of excellence. Is this the best Cape Crest yet? Certainly, it's the most complex and complete.

CELLARING POTENTIAL

Cape Crest '22 will continue to evolve in the bottle for 10 years from harvest.



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TECHNICAL ANALYSIS AT BOTTLING

pH	3.32
Total acidity as tartaric	7.0gpl
Alcohol	13.0%
Residual Sugar	Dry