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 SAUVIGNON BLANC '24

Since 1984, Cape Crest has developed an international following for its unique expression of New Zealand sauvignon blanc. Barrel fermented, with a touch of semillon and sauvignon gris, it is concentrated and complex with toast, citrus blossom, grapefruit and tropical 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 '24 were hand harvested from Te Mata Estate's Bridge Pa and Havelock Hills vineyards between 5 and 14 March 2024.

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 all run to a mixture of new and seasoned French oak barrels for fermentation and maturation, with 36% being new oak. The resulting wines were aged on lees, with regular stirring, for a further 11 months before bottling in February 2025. Cape Crest '24 is a blend of 86% sauvignon blanc, 9% semillon and 5% sauvignon gris.

TASTING NOTE

White diamond at its core with flickering lemon lights, Cape Crest '24 opens with expressive grapefruit, lime blossom, and white currant, lifted by hints of guava and warm citrus brioche. Fine and long, the palate surges with layers of nectarine, lemon oil, and ripe tropical fruit threaded with notes of sea salt, flint, and subtle toasted cedar. Cape Crest '24 is layered, seamless, and beautifully focused with striking clarity and drive, delivering signature ripeness and complexity alongside a refreshing, long and mineral-edged finish.

CELLARING POTENTIAL

Cape Crest '24 will continue to evolve in the bottle for 10 years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	Total acidity as tartaric	Alcohol	Residual Sugar
3.30	6.9gpl	13.5%	Dry

SUSTAINABLE NEW ZEALAND WINEGROWING