

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.



BULLNOSE '18

FIRST PLANTED IN 1990, THE BULLNOSE VINEYARD'S OLD RED IRON SOILS PRODUCE 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..

ORIGIN

Vineyard partners Michael Morris and Peter Cowley named Bullnose after an early Morris Cowley car, nicknamed Bullnose due to its distinctive radiator. The bull emblem that appears on the label is drawn from the car's radiator crest.

VINEYARDS

Separate parcels of fully ripened syrah grapes were hand-harvested from Te Mata Estate's Bullnose, Hotspur and Isosceles Vineyards between 29 March and 17 April 2018.

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 15 months' maturation. During this time, they were regularly topped and raked, before egg-white fining, blending and then bottling in September 2019.

TASTING NOTE

Deep magenta with an onyx-dark core, Bullnose '18 has an immediate rich aroma of cinnamon, lavender, ultra-ripe raspberry and black cherry. Lush with plum and boysenberry, the palate has immense depth and is interwoven with black licorice, spice and velvety chocolate tannins.

A deep delight, replete in detail, the 2018 has a classically beautiful Bullnose purity with power, a sumptuous dark heart, and a long, structured, elegant finish.

CELLARING POTENTIAL

Bullnose '18 is closed with a natural cork, allowing continued evolution in bottle for eight years from harvest.



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TECHNICAL ANALYSIS AT BOTTLING

pH	3.53
Total acidity as tartaric	5.9gpl
Alcohol	13.5%
Residual Sugar	Dry