

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.



ESTATE CHARDONNAY '22

SOURCED EXCLUSIVELY FROM TE MATA ESTATE'S OWN VINEYARDS, THE ESTATE WINES REPRESENT THE BEST QUALITIES OF THEIR VARIETY, VINTAGE, AND HAWKE'S BAY ORIGIN.

VINEYARDS

The grapes for Estate Chardonnay '22 were harvested between 20 February and 12 March 2022 from Te Mata Estate's own vineyards in the Woodthorpe Terraces, Bridge Pa Triangle and Havelock Hills sub-regions of Hawke's Bay.

WINEMAKING

Estate Chardonnay '22 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

Vibrant white-gold, Estate Chardonnay '22 dazzles with bright lemon blossom and concentrated white peach. On the palate, all the ripe Hawke's Bay stone fruit on offer softens to mascarpone and macadamia, with barrel-ferment notes of toast, biscuit and woodsmoke. The lingering finish of Estate Chardonnay '22 is fine and dry, marrying the wine's fresh fruit acidity with just a flick of salinity – the lasting perfume of a perfect Hawke's Bay summer.

FOOD MATCH

Estate Chardonnay '22 is delicious on its own, or a wonderful partner for both simply prepared and fuller flavoured seafood, and white meat dishes.

CELLARING POTENTIAL

Estate Chardonnay '22 will continue to evolve in bottle for two to four years from harvest.



TECHNICAL ANALYSIS AT BOTTLING

pН	3.58
Total acidity as tartaric	5.9gpl
Alcohol	13.0%
Residual Sugar	Dry