

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.



ESTATE GAMAY NOIR '21

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

In 1995, Te Mata Estate introduced to New Zealand a superior selection of Gamay Noir à Jus Blanc, the grape variety of the best wines of France's Beaujolais region. Estate Gamay Noir '21 is a single vineyard wine from Te Mata Estate's Woodthorpe Terraces vineyard, harvested on 2 and 3 March 2021.

WINEMAKING

The unique 'maceration carbonique' fermentation, which enhances the fruit and floral aromas of the wine, was used for 65% of the grapes. The other 35% received a traditional, warm, red wine fermentation. The resulting wines completed their malolactic fermentation and were matured for nine weeks in seasoned French oak barrels, before blending and bottling.

TASTING NOTE

Candy-apple red and edged in royal purple, Estate Gamay Noir '21 is bursting with raspberry, Turkish delight, blueberry, wild strawberry, and ripe, black cherry. Its super-floral, red-fruit presence is balanced by subtle notes of smoke, liquorice, sandalwood, and cinnamon. A gorgeous line of bright acidity runs the length of the wine, giving incredible freshness and persistence. A supreme example, Estate Gamay Noir '21 captivates and refreshes at the same time. Silky, stylish, and simply stunning.

FOOD MATCH

Estate Gamay Noir '21 is an incredibly versatile wine, partnering with any food and is particularly good with tapas, matching its vibrant fruit and soft tannins.

CELLARING POTENTIAL

Estate Gamay Noir '21 can be enjoyed immediately upon release and can be served at room temperature or, during summer, lightly chilled. It will continue to develop in bottle for two years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	3.43
Total acidity as tartaric	5.3gpl
Alcohol	13.0%
Residual Sugar	Dry



TEMATA.CO.NZ