

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 SAUVIGNON BLANC '23

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 Sauvignon Blanc '23 were harvested between 20 March and 3 April 2023 from Te Mata Estate's own vineyards in the Bridge Pā Triangle, Dartmoor and Havelock Hills sub-region of Hawke's Bay.

Hawke's Bay's warm climate and free draining soils produce sauvignon blanc with ripe fruit characters, balanced by fresh acidity.

WINEMAKING

With sauvignon blanc grapes of such quality, minimal winemaking means the finer aromatics and flavours are preserved. At the winery, the grapes were chilled, gently pressed, and the juice cold-settled before fermentation in stainless steel tanks.

TASTING NOTE

The finest, lightest, gold in the glass – with dancing, lime highlights – Estate Vineyards Sauvignon Blanc '23 jumps with the aromas of bright gooseberry and lemon zest, yellow guava and luscious grapefruit. The palate that follows is mouthwatering in its concentration of ripe, tropical fruit. Notes of white-fleshed nectarine, creaming soda and salinity build into a texture defined by freshness and balance that drives the wine powerfully towards its fine, fresh, finish. As a chilled aperitif, or as partner to seafood, Estate Vineyards Sauvignon Blanc '23 is a refined presence offering both intensity and precision.

FOOD MATCH

Estate Sauvignon Blanc '23 is best served chilled, either as a refreshing pre-dinner glass of wine, or with salads, seafood dishes and lightly spiced foods.

CELLARING POTENTIAL

Estate Sauvignon Blanc '23 can be enjoyed immediately upon release and will continue to develop in bottle for two years from harvest.



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TECHNICAL ANALYSIS AT BOTTLING

pH	3.53
Total acidity as tartaric	7.5gpl
Alcohol	12.5%
Residual Sugar	Dry