

# 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.



## SAUVIGNON BLANC '19 ESTATE VINEYARDS

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

### VINEYARDS

The grapes for Estate Vineyards Sauvignon Blanc '19 were harvested between 8 and 21 March 2019 from Te Mata Estate's own vineyards in the Bridge Pa Triangle 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, without the need for residual sugar.

### 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

Crystal clear, with flickering, brilliant lime green highlights, Estate Vineyards Sauvignon Blanc '19 is super fresh, layered and immensely appealing. Aromas of pineapple, lemongrass, creaming soda and white nectarine give way to a palate of mango, intense passionfruit, gooseberry and just a hint of dill and Thai mint. Ripe sub-tropical fruit, textured, integrated and with refreshing balance and acidity, gives Estate Vineyards Sauvignon Blanc '19 an irrepressible crispness and length that will have you jumping for that second glass.

### FOOD MATCH

Estate Vineyards Sauvignon Blanc '19 is best served chilled, either as a refreshing pre-dinner glass of wine, or with salads, seafood dishes, and lightly spiced Asian foods.

### CELLARING POTENTIAL

Estate Vineyards Sauvignon Blanc '19 can be enjoyed immediately upon release and will continue to develop in bottle for two years from harvest.

### TECHNICAL ANALYSIS AT BOTTLING

pH	3.35
Total acidity as tartaric	6.8gpl
Alcohol	13.0%
Residual Sugar	Dry



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