

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.



GAMAY NOIR '20 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

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 Vineyards Gamay Noir '20 is a single vineyard wine from Te Mata Estate's Woodthorpe Terraces vineyard, harvested on 3 and 12 March 2020.

WINEMAKING

The unique 'maceration carbonique' fermentation, which enhances the fruit and floral aromas of the wine, was used for 47% of the grapes. The other 53% received a traditional, warm, red wine fermentation. The resulting wines completed their malolactic fermentation and were matured for seven weeks in seasoned French oak barrels, before blending and bottling.

TASTING NOTE

A bright, deep magenta, Estate Vineyards Gamay Noir '20 has the immediate lifted aromas of black cherry, wild strawberry and star anise. The palate is soft and pillowy with a racing-stripe of boysenberry ripple through it. There are dark roses, raspberries, and notes of sandalwood and liquorice. Soft red and black summer fruits are balanced here by a thirst-quenching freshness. Estate Vineyards Gamay Noir '20 overflows with deliciousness and fun. Summer in a glass.

FOOD MATCH

Estate Vineyards Gamay Noir '20 is an incredibly versatile wine, partnering with any food and is particularly good with spicy cuisines, matching its vibrant fruit and soft tannins.

CELLARING POTENTIAL

Estate Vineyards Gamay Noir '20 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	3.50
Total acidity as tartaric	5.5gpl
Alcohol	13.0%
Residual Sugar	Dry



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