

# 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 '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

The grapes for Estate Vineyards Sauvignon Blanc '20 were harvested between 26 February and 5 March 2020 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

Bright fresh lime in colour, Estate Vineyards Sauvignon Blanc '20 is a tropical fruit-bowl of texture and complexity. Vibrant guava and vibrant passionfruit on the nose give way to gooseberry, coriander and aniseed on the palate - rich, complex botanicals that add alluring detail to this wine. Naturally-ripe acidity gives incredible length. Estate Vineyards Sauvignon Blanc '20 is crisp, tropical, refreshing and simply stunning.

#### FOOD MATCH

Estate Vineyards Sauvignon Blanc '20 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 '20 can be enjoyed immediately upon release and will continue to develop in bottle for two years from harvest.



[TEMATA.CO.NZ](http://TEMATA.CO.NZ)

#### TECHNICAL ANALYSIS AT BOTTLING

pH	3.26
Total acidity as tartaric	7.2gpl
Alcohol	13.0%
Residual Sugar	Dry