

# 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.*

## CHARDONNAY '17

### 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 Chardonnay '17 were harvested between 6 and 22 March 2017 from Te Mata Estate's own vineyards in the Woodthorpe Terraces, Bridge Pa Triangle and Havelock Hills sub-regions of Hawke's Bay.

#### WINEMAKING

Estate Vineyards Chardonnay '17 combines the best of traditional and modern winemaking. Traditional whole-bunch pressing, barrel fermentation, barrel maturation on gross lees, and malolactic fermentation were all used on a portion of the wine to enhance the complexity, richness and integration. Modern de-stemming and tank fermentation was used for the remainder of the grapes to preserve the vibrant varietal aromas and clear, fresh fruit expression.

#### TASTING NOTE

2017 was a spectacular chardonnay harvest in Hawke's Bay. Estate Vineyards Chardonnay '17 is a pure expression of this exceptional quality.

The colour of Hawke's Bay sunshine, it's superbly fragrant on the nose with lemon, white peach, popcorn and fresh pineapple. The palate opens out to lemon curd, crème brûlée, toasted cashew with a slight touch of flint and smoke. The incredible 2017 chardonnay-fruit concentration, with vibrant and juicy acidity, gives a liveliness and lingering finish to this wine that just goes on and on. Estate Vineyards Chardonnay '17 – refined and resplendent.

#### FOOD MATCH

Estate Vineyards Chardonnay '17 is delicious on its own, or a wonderful partner for both simply prepared and fuller flavoured seafood, and white meat dishes.

#### CELLARING POTENTIAL

Estate Vineyards Chardonnay '17 will continue to evolve in bottle for two to four years from harvest.

#### TECHNICAL ANALYSIS AT BOTTLING

pH	3.35
Total acidity as tartaric	6.2g/l
Alcohol	13.0%
Residual Sugar	Dry

