

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.

AWATEA '17

FIRST MADE IN 1982, AWATEA CONTINUES TO REPRESENT THE BEST OF THE CLASSIC HAWKES BAY CABERNET/MERLOT BLEND. FLORAL AROMAS WITH INTENSE BLACKBERRY, CURRANT AND DARK PLUM FLAVOURS LEAD TO A RICH, SUPPLE PALATE WITH A SUSTAINED FINISH.

ORIGIN

Awatea takes its name from the historic ship SS Awatea (a Maori word meaning “Eye of the Dawn”) that sailed the Auckland – Sydney – Wellington route in the late 1930s. The Awatea was requisitioned as a troop transport in WWII and was sunk off Algeria in 1942.

VINEYARDS

The grapes for Awatea '17 were hand harvested from Te Mata Estate's vineyards between 23 March and 2 April 2017.

WINEMAKING

The separate parcels of grapes were destemmed before a traditional warm, plunged fermentation and extended maceration on skins. The resulting wines were then run to new and seasoned French oak barrels for 16 months' ageing. Throughout this time, they were regularly topped and racked. The separate wines were blended in January 2018, then returned to barrel for their second winter. The finished wine was then egg white fined and bottled in October 2018. The final blend is 56% cabernet sauvignon, 39% merlot, 5% cabernet franc.

TASTING NOTE

Ink-dark crimson, Awatea Cabernets/Merlot '17 glimmers with bright raspberry, cherry and blackberry sparkling over mocha, cedar and spice. Always a favourite expression of fine Hawke's Bay cabernet, Awatea from 2017 is refreshing and moreish as well as typically elegant. Aromas of red and dark berry fruit, flashes of boysenberry and espresso on the palate, and a classical, super-fine, tannin structure running through to its long finish make Awatea Cabernets/Merlot '17 a true star.

CELLARING POTENTIAL

Closed with a natural cork that will allow Awatea to continue to evolve in bottle and provide great enjoyment up to 10 years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	3.62
Total acidity as tartaric	5.6g/l
Alcohol	13.0%
Residual Sugar	Dry

