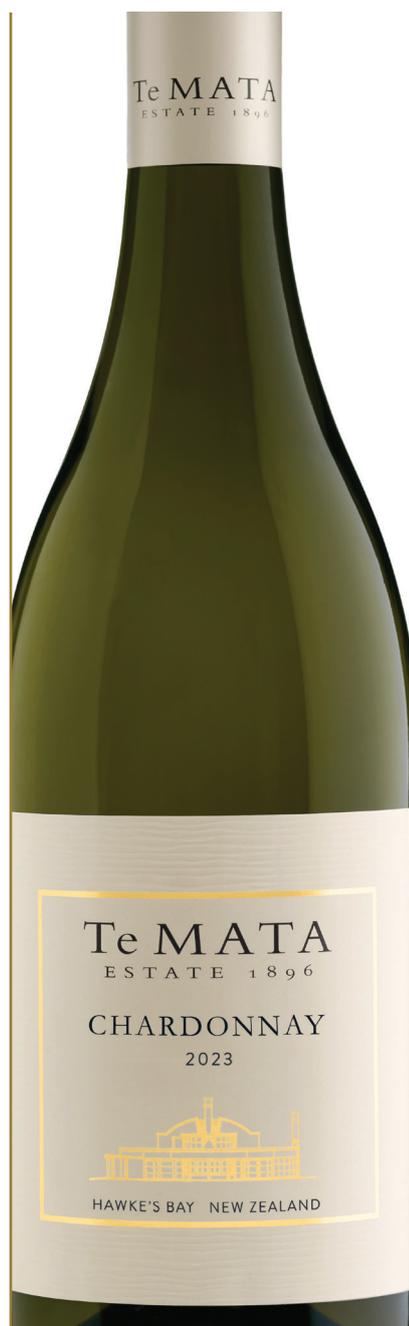


Te MATA

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.



ESTATE CHARDONNAY '23

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

VINEYARDS

The grapes for Estate Chardonnay '22 were harvested between 22 February and 20 March 2023 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 Chardonnay '23 combines the best of traditional and modern winemaking. This involved tank fermentation to preserve the vibrant varietal aromas and clear, fresh fruit expression along with some barrel fermentation, barrel maturation on gross lees, and malolactic fermentation to enhance the complexity, richness and integration.

TASTING NOTE

Crystal-pale gold highlights, Estate Chardonnay '23 immediately presents the aroma of white nectarines and white peaches, alongside notes of lychee, ripe citrus, creamy nougat and delicate spice. The ripe and dry mid-palate is full and rich, with just a touch of ripe pear and 'marmalade on toast'. This plushness and concentration in Estate Chardonnay 2023 rolls to a whisper finish that's clean, saline, fresh and fine-boned. Estate Chardonnay '23 is a display of balance between weight and detail.

FOOD MATCH

Estate Chardonnay '23 is delicious on its own, or a wonderful partner for both simply prepared and fuller flavoured seafood, and white meat dishes.

CELLARING POTENTIAL

Estate Chardonnay '23 will continue to evolve in bottle for two to four years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	3.51
Total acidity as tartaric	6.4gpl
Alcohol	12.5%
Residual Sugar	Dry



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