

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 '22

FIRST MADE IN 1982, AWATEA CONTINUES TO REPRESENT THE BEST OF THE CLASSIC HAWKE'S 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 troop transport in WWII and was sunk off Algeria in 1942.

VINEYARDS

The grapes for Awatea '22 were hand harvested from Te Mata Estate's vineyards between 20 and 27 March 2022.

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 15 months. Throughout this time, they were regularly topped and raked. The separate wines were blended in July 2023, then returned to barrel for their second winter. The finished wine was then egg white fined and bottled in November 2023. The final blend is 42% cabernet sauvignon, 44% merlot and 14% cabernet franc.

TASTING NOTE

A deep 'guardsmen red', Awatea Cabernets/Merlot '22 captivates with its nose of blackberry and bay leaf, ripe red currants, and sea spray to instantly engage the senses. On the palate this interplay of red and dark fruit continues with roses, chocolate and black olive with vanilla, cedar and a faint menthol character, layered over a core of perfectly ripe Black Doris plum. Moreish acidity brightens the wine, lifting the classical varietal elements of Awatea Cabernets/Merlot '22 and its fine, powdery, tannin profile. This is a wine of balance, length and appeal, with the clear ability to evolve even further in bottle.



TEMATA.CO.NZ

TECHNICAL ANALYSIS AT BOTTLING

| | |
|---------------------------|--------|
| pH | 3.63 |
| Total acidity as tartaric | 5.4gpl |
| Alcohol | 13.5% |
| Residual Sugar | Dry |