

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.



ALMA '22

FIRST PLANTED IN 1999, ALMA IS THE FINEST EXPRESSION OF TE MATA ESTATE'S COMMITMENT TO GREAT NEW ZEALAND PINOT NOIR. ALMA EXPRESSES BROODING CHERRY AND DELICIOUS RIPE, DARK PLUM FLAVOURS THAT UNFURL WITH SAVOURY WILDWOOD SCENTS OF TRUFFLE AND SPICE.

ORIGIN

Alma celebrates Dr James Thomson, a hero of the 1854 Battle of the Alma during the Crimean War and forefather to Te Mata Estate's Buck family. Knowing the vanquished enemy soldiers had already contracted cholera, Dr Thomson volunteered to tend to their wounds, saving the lives of over four hundred, and sacrificing his own in the process. The medal he was awarded for this selfless act of valour appears on the label of Alma Pinot Noir.

VINEYARDS

Separate parcels of fully ripened pinot noir grapes were hand-harvested from Te Mata Estate's Woodthorpe Vineyards between 22 and 24 February 2022.

WINEMAKING

The individual lots were each destemmed and given a traditional warm-plunged fermentation. The resulting wines underwent extended maceration on skins before pressing. The separate wines were then run to a mixture of new and seasoned French oak barriques for 10 months' maturation.

TASTING NOTE

Dark garnet with a purple edge, Alma Pinot Noir '22 is a fine wine of both dimension and texture. Intense floral and spice aromas of carnations, peonies and lavender laced with cardamon, nutmeg, cloves, and sandalwood. Bright redcurrant and cherries give lovely red fruit appeal and great freshness to this complex, layered wine. Fine-grained silky tannins run throughout the palate, giving structure and finesse.

CELLARING POTENTIAL

Alma Pinot Noir '22 is closed with a 'Diam' cork, which eliminates any possibility of cork taint, allowing continued evolution in bottle for 10 years from harvest.



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TECHNICAL ANALYSIS AT BOTTLING

pH	3.51
Total acidity as tartaric	5.4gpl
Alcohol	13.0%
Residual Sugar	Dry