

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 SAUVIGNON BLANC '24

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 Sauvignon Blanc '24 were harvested between 5 and 14 March 2024 from Te Mata Estate's own vineyards in the Bridge Pā Triangle, Dartmoor and Havelock Hills sub-region of Hawke's Bay.

Hawke's Bay's warm climate and free draining soils produce sauvignon blanc with ripe fruit characters, balanced by fresh acidity.

WINEMAKING

With sauvignon blanc grapes of such quality, minimal winemaking means the finer aromatics and flavours are preserved. At the winery, the grapes were chilled, gently pressed, and the juice cold-settled before fermentation in stainless steel tanks.

TASTING NOTE

Palest Citrine with gold highlights in the glass, Estate Sauvignon Blanc '24 is immediately impactful on the nose - there's lemon verbena, passionfruit, white peach, guava and ripe fresh lime zest. Aromas of lemongrass, sea salt, and creaming soda lead to a rich palate that is long yet balanced, dry yet concentrated, driving, expressive, and dangerously moreish.

FOOD MATCH

Estate Sauvignon Blanc '24 is best served chilled, either as a refreshing pre-dinner glass of wine, or with salads, seafood dishes and lightly spiced foods.

CELLARING POTENTIAL

Estate Sauvignon Blanc '24 can be enjoyed immediately upon release and will continue to develop in bottle for two years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	3.42
Total acidity as tartaric	6.7gpl
Alcohol	13.0%
Residual Sugar	Dry