

ESTATE GAMAY NOIR '25

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

In 1995, Te Mata Estate introduced to New Zealand a superior selection of Gamay Noir à Jus Blanc, the grape variety of the best wines of France's Beaujolais region. Estate Gamay Noir '25 is a single vineyard wine from Te Mata Estate's Woodthorpe Terraces vineyard, harvested from 14 to 22 March 2025.

WINEMAKING

The unique 'maceration carbonique' fermentation, which enhances the fruit and floral aromas of the wine, was used for 68% of the grapes. The other 32% received a traditional, warm, red wine fermentation. The resulting wines completed their malolactic fermentation and were matured for eight weeks in seasoned French oak barrels, before blending and bottling.

TASTING NOTE

Deep ruby with a bright purple edge, Estate Gamay Noir '25 bounces out of the glass with candied cherries, Turkish delight, and bubble gum. On the palate, ripe raspberries, cherry syrup, and powder-light tannins, carry all this juicy red fruit onwards through the wine's moreish palate. The fine structure with warming notes of cinnamon and nutmeg, build out the dimensions of Estate Gamay Noir '25 adding to its intense Gamay quench-ability.

FOOD MATCH

Estate Gamay Noir '25 is an incredibly versatile wine, partnering with any food and is particularly good with tapas, matching its vibrant fruit and soft tannins.

CELLARING POTENTIAL

Estate Gamay Noir '25 can be enjoyed immediately upon release and can be served at room temperature or, during summer, lightly chilled. It will continue to develop in bottle for two years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH
3.64

Total acidity as tartaric
5.2gpl

Alcohol
13.0%

Residual Sugar
Dry