

COLERAINE '24

Coleraine is New Zealand's most famous red wine. First produced in 1982, this classic blend of cabernet sauvignon, merlot and cabernet franc displays the concentration, complexity and elegance found in the world's finest wines.



ORIGIN

Coleraine derives its name from the Coleraine vineyard, home of John and Wendy Buck of Te Mata Estate. John's late grandfather was born in Coleraine in Northern Ireland and the name has been maintained through the family home to the wine. A single vineyard wine until 1989, Coleraine is an assemblage of the finest wines produced from distinct plots within Te Mata Estate's oldest vineyards first planted in 1892.

VINEYARDS

The grapes for Coleraine '24 were hand harvested from Te Mata Estate's Hawke's Bay vineyards between 31 March and 8 April 2024.

WINEMAKING

Each parcel of grapes was destemmed before a traditional warm-plunged fermentation and extended maceration on skins. The resulting wines were then run to predominately new French oak barrels for 19 months' maturation, with 70% being new oak. Throughout this time, they were regularly topped and raked. The assemblage was made in November 2024 and the finished wine was bottled in December 2025. The final blend is 58% cabernet sauvignon, 31% merlot and 11% cabernet franc.

TASTING NOTE

A deep, brilliant crimson with a vibrant purple core, Coleraine '24 opens with an alluring bouquet of fresh roses, cassis, dark cherries and blackberries. Layers of dark chocolate, nori, black olive and subtle cedar add complexity, while lifted florals and a savoury coastal nuance enhance its depth, precision and beauty.

On the palate, a concentrated wave of red and dark fruit flows over velvety, cocoa-powder textures, as expansive, silky tannins weave seamlessly through the wine. This enormity of scale is highlighted by a fine, focused acid line that drives through to a finish of exceptional length. With immense power held in delicate restraint, Coleraine '24 is destined to unfurl over decades.

CELLARING POTENTIAL

Coleraine '24 is closed with a Diam 30 cork and will evolve in the bottle for at least 15 years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	Total acidity as tartaric	Alcohol	Residual Sugar
3.63	5.1gpl	13.5%	Dry