

ESTATE CHARDONNAY '25

Te Mata Estate wines represent the best qualities of their variety, vintage and Hawke's Bay origin.



VINEYARDS

The grapes for Estate Chardonnay '25 were harvested between 24th February and 11th March 2025 from Te Mata Estate's own vineyards in the Woodthorpe Terraces, Bridge Pa Triangle and Havelock Hills sub-regions of Hawke's Bay.

WINEMAKING

Estate Chardonnay '25 combines the best of traditional and modern winemaking. This involved tank fermentation to preserve the vibrant varietal aromas and clear, fresh fruit expression along with some barrel fermentation, barrel maturation on gross lees, and malolactic fermentation to enhance the complexity, richness and integration.

TASTING NOTE

Estate Chardonnay '25 glows a bright lemon-gold in the glass. Ripe citrus, pineapple and white nectarine are woven throughout with cashew, toasted hazelnut, vanilla and fine struck flint. The palate is concentrated and elegant, combining layers of mandarin, lemon and golden peach notes with a moreish saline vibrancy that delivers clarity, definition and length. Seamlessly balanced, unmistakably Te Mata Estate Chardonnay.

FOOD MATCH

Estate Chardonnay '25 is delicious on its own, or a wonderful partner for both simply prepared and fuller flavoured seafood and white meat dishes.

CELLARING POTENTIAL

Estate Chardonnay '25 will continue to evolve in bottle for two to four years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH
3.46

Total acidity as tartaric
6.7gpl

Alcohol
13.5%

Residual Sugar
Dry