

# 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 CHARDONNAY '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 Chardonnay '24 were harvested between 26 February and 21 March 2024 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 '24 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 '24 shines with a white gold hue and pale honey highlights. It presents a delightful blend of peach, lemon rind, and buttered popcorn, complemented by bright and lively acidity that extends the wine's long palate. The aroma is reminiscent of warm peach cobbler, intertwined with notes of marzipan, flint, and tarragon. Balanced by the signature racy freshness characteristic of ripe and fine Hawke's Bay Chardonnay, making the Estate Chardonnay 2024 a standout.

### FOOD MATCH

Estate Chardonnay '24 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 '24 will continue to evolve in bottle for two to four years from harvest.

### TECHNICAL ANALYSIS AT BOTTLING

pH	3.51
Total acidity as tartaric	5.3gpl
Alcohol	13.5%
Residual Sugar	Dry



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