

TE MATA GAMAY NOIR '26

Te Mata 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 '26 is a single vineyard wine from Te Mata Estate's Woodthorpe Terraces vineyard, harvested from 12 to 20 March 2026.

WINEMAKING

The unique 'macération carbonique' fermentation, which enhances the fruit and floral aromas of the wine, was used for 85% of the grapes. The other 15% received a traditional, warm, red wine fermentation. The resulting wines completed their malolactic fermentation and were matured for seven weeks in seasoned French oak barrels, before blending, fining and bottling.

TASTING NOTE

Brilliant ruby with a pink, rose-tea hue, Gamay Noir '26 has a translucent brightness that is deceptive in its delicacy. The wine immediately opens with a lifted, intense, red cherry, raspberry and strawberry core, edged with a violet perfume. Turkish delight and a faint thread of sandalwood and star anise drifts in and out of the ripe, sumptuous palate. Striking, vivid and immediate, the crunchy red fruit and cool, mouth-watering acidity is carried by a supple, silky frame with the lightest dusting of fine tannins. Immediately delicious, Gamay Noir '26 finishes long, fresh, and quietly irresistible - leaving a trace of red berries, spice, and a lingering signature line of dry, clean, bright fruit.

FOOD MATCH

Estate Gamay Noir '26 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 '26 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
3.81

Total acidity as tartaric
4.5gpl

Alcohol
12.5%

Residual Sugar
Dry