

BULLNOSE SYRAH '24

First planted in 1990, Bullnose is Te Mata Estate's finest syrah. This wine has distinct floral and spice aromas, rich flavours of plum, raspberry and blackberry, with a velvety texture.



ORIGIN

The wine is named Bullnose after an early Morris Cowley car, which was nicknamed Bullnose due to its distinctive radiator. The bull emblem that appears on the wine label is drawn from the car's radiator crest.

VINEYARDS

Separate parcels of fully ripened syrah grapes were hand harvested from Te Mata Estate's Bridge Pa, Gimblett Gravels and Dartmoor vineyards on 25 March and 9 April 2024.

WINEMAKING

The individual lots were each destemmed and given a traditional warm-plunged fermentation. The resulting wines underwent extended maceration on skins before pressing and then a secondary malolactic fermentation. The separate wines were then run to a mixture of new and seasoned French oak barriques for 16 months' maturation, with 34% being new oak. During this time, they were regularly topped and raked, before blending and then bottling in November 2025.

TASTING NOTE

Bright crimson at the edge with a deep purple-black core, Bullnose '24 is wonderfully expressive and fragrant. Aromas unfold in layers of violet, fresh raspberry, ripe plum and dark cherry, wrapped in black olive with subtle spice and pepper. The palate amplifies the depth of fruit and textural intensity, delivering concentrated richness, framed by a vibrant, precise acid line that imparts energy and a bracingly youthful edge. With underlying power and elegance, fine persistent tannins carry the wine through to a long, beautifully driven finish. Bullnose '24 is a showstopper. This is Bullnose for the ages. Enticing, long and beautifully composed.

CELLARING POTENTIAL

Bullnose '24 is closed with a Diam cork and will evolve in bottle for at least 10 years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	Total acidity as tartaric	Alcohol	Residual Sugar
3.66	5.1gpl	13.0%	Dry