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.



CAPE CREST '21

SINCE 1984, CAPE CREST HAS DEVELOPED AN INTERNATIONAL FOLLOWING FOR ITS UNIQUE EXPRESSION OF NEW ZEALAND SAUVIGNON BLANC. BARREL FERMENTED, WITH A TOUCH OF SEMILLON AND SAUVIGNON GRIS, IT IS CONCENTRATED AND COMPLEX WITH TOAST, CITRUS BLOSSOM, PEAR AND STONEFRUIT CHARACTERS.

ORIGIN

Cape Crest and its gannet symbol refer to Cape Kidnappers, the southern point of Hawke Bay, home to the world's largest mainland colony of these remarkable marine birds.

VINEYARDS

The fully ripe grapes for Cape Crest '21 were hand harvested from individual plots within Te Mata Estate's vineyards between 1 and 8 March 2021.

WINEMAKING

The separate parcels were each destemmed and lightly crushed, then cooled before a brief period of skin contact. Following pressing and cold-settling, they were run to a mixture of new and seasoned French oak barrels for fermentation. The resulting wines were aged on lees, with regular stirring, for a further 11 months before bottling in February 2022. Cape Crest '21 is a blend of 87% sauvignon blanc, 9% sauvignon gris and 4% semillon.

TASTING NOTE

A bright and pale straw colour, Cape Crest Sauvignon Blanc '21 immediately offers up notes of guava, lime juice, white nectarine and white peach, that all lead into a palate exploding with tropical fruit, salinity, and a fine, crystalline acidity. The perfect match for a plump fresh oyster in its half shell, the complexing notes of woodsmoke, grapefruit and juniper in Cape Crest Sauvignon Blanc '21 make it satisfy now yet more than capable of ageing. Moreish and complex, this a wine of immense reward.

CELLARING POTENTIAL

Cape Crest '21 will continue to evolve in the bottle for 10 years from harvest.

NEW ZEALAND SUSTAINABLE WINEGROWING

TEMATA.CO.NZ

TECHNICAL ANALYSIS AT BOTTLING

pH	3.1
Total acidity as tartaric	7.5gpl
Alcohol	13.0%
Residual Sugar	Dry