

# 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 '23

SINCE 1984, CAPE CREST HAS DEVELOPED AN INTERNATIONAL FOLLOWING FOR ITS UNIQUE EXPRESSION OF NEW ZEALAND SAUVIGNON BLANC. BARREL FERMMENTED, 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 '23 were hand harvested from individual plots within Te Mata Estate's vineyards between 21 and 28 March 2023.

### 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 2024. Cape Crest '23 is a blend of 97% sauvignon blanc, 2% semillon and 1% sauvignon gris.

### TASTING NOTE

With a brilliant pale straw colour, Cape Crest Sauvignon Blanc 2023 entices with a captivating bouquet of lime zest, grapefruit, and a hint of cream soda. On the palate the wine surges with vibrancy and concentration showing gooseberry, yellow currants, and tropical fruit, all seamlessly interwoven with lingering notes of smoke, flint, and cedar. Cape Crest Sauvignon Blanc 2023 is a layered, precise, and focused wine, without any compromise in its characteristic complexity, refreshing appeal and mouthwatering finish.

### CELLARING POTENTIAL

Cape Crest '23 will continue to evolve in the bottle for 10 years from harvest.



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### TECHNICAL ANALYSIS AT BOTTLING

pH	3.36
Total acidity as tartaric	7.7gpl
Alcohol	13.0%
Residual Sugar	Dry