

## ESTATE SAUVIGNON BLANC '25

*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 Sauvignon Blanc '25 were harvested between 1 and 14 March 2025, from Te Mata Estate's own vineyards in the Bridge Pā Triangle, Dartmoor and Havelock Hills sub-region of Hawke's Bay.

Hawke's Bay's warm climate and free draining soils produce sauvignon blanc with ripe fruit characters, balanced by fresh acidity.

### WINEMAKING

With sauvignon blanc grapes of such quality, minimal winemaking means the finer aromatics and flavours are preserved. At the winery, the grapes were chilled, gently pressed, and the juice cold-settled before fermentation in stainless steel tanks.

### TASTING NOTE

Brilliant pale gold with a glint of olive leaf, Estate Sauvignon Blanc '25 is immediately lifted and expressive. Classic Te Mata flintiness is layered with lime juice, blackcurrant, gooseberry and fennel alongside notes of guava and passionfruit. The palate mirrors the intense aromatics, with vibrant citrus and tropical character giving a creamy mid-palate and mouth-watering freshness and persistence. Estate Sauvignon Blanc '25 pops with energy and finishes long, moreish, and beautifully balanced.

### FOOD MATCH

Estate Sauvignon Blanc '25 is best served chilled, either as a refreshing pre-dinner glass of wine, or with salads, seafood dishes and lightly spiced foods.

### CELLARING POTENTIAL

Estate Sauvignon Blanc '25 can be enjoyed immediately upon release and will continue to develop in bottle for three years from harvest.

### TECHNICAL ANALYSIS AT BOTTLING

pH  
3.40

Total acidity as tartaric  
6.9gpl

Alcohol  
12.5%

Residual Sugar  
Dry