

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.



ESTATE GAMAY NOIR '24

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

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 '24 is a single vineyard wine from Te Mata Estate's Woodthorpe Terraces vineyard, harvested from 7 March to 2 April 2024.

WINEMAKING

The unique 'maceration carbonique' fermentation, which enhances the fruit and floral aromas of the wine, was used for 70% of the grapes. The other 30% received a traditional, warm, red wine fermentation. The resulting wines completed their malolactic fermentation and were matured for eight weeks in seasoned French oak barrels, before blending and bottling.

TASTING NOTE

Estate Gamay Noir '24 is a deep candy red, bursting with ripe red fruit appeal and laden with detail. On the nose it's all cherry, strawberry and ripe, fresh raspberry with the complexing notes of marzipan, cinnamon and liquorice. There's a lush French vanilla creaminess on the palate, with length, a little dryness, and a splash of sweet-red-fruit acidity. This structure, and the fine-grained tannins add further dimension to the juicy red fruit and spice. Estate Gamay Noir '24 is a classic Te Mata example – simply delicious!

FOOD MATCH

Estate Gamay Noir '24 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 '24 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	3.65
Total acidity as tartaric	4.5gpl
Alcohol	12.5%
Residual Sugar	Dry

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