

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.



GAMAY NOIR '19 ESTATE VINEYARDS

SOURCED EXCLUSIVELY FROM TE MATA ESTATE'S OWN VINEYARDS, THE ESTATE VINEYARDS 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 Vineyards Gamay Noir '19 is a single vineyard wine from Te Mata Estate's Woodthorpe Terraces vineyard, harvested on 7 and 12 April 2019

WINEMAKING

The unique 'maceration carbonique' fermentation, which enhances the fruit and floral aromas of the wine, was used for 44% of the grapes. The other 56% received a traditional, warm, red wine fermentation. The resulting wines completed their malolactic fermentation and were matured for seven weeks in seasoned French oak barrels, before blending and bottling.

TASTING NOTE

Candy-apple red with lifted notes of ripe strawberry and bright maraschino cherry, Estate Vineyards Gamay Noir '19 sparkles with Hawke's Bay summer fruit.

Saturated raspberry on the palate is juicy and sustained with silky, round tannins, accompanied by a fine dusting of liquorice and white pepper. Red-ripe fruit, crunchy acidity, and a fresh and intense style means Estate Vineyards Gamay Noir '19 overflows with instant appeal.

FOOD MATCH

Estate Vineyards Gamay Noir '19 is an incredibly versatile wine, partnering with any food and is particularly good with spicy cuisines, matching its vibrant fruit and soft tannins.

CELLARING POTENTIAL

Estate Vineyards Gamay Noir '19 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

рН	3.65
Total acidity as tartaric	5.1gpl
Alcohol	13.0%
Residual Sugar	Dry