

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.

COLERAINE '15

COLERAINE IS NEW ZEALAND'S MOST FAMOUS RED WINE. FIRST PRODUCED IN 1982, THIS CLASSIC BLEND OF CABERNET SAUVIGNON, MERLOT AND CABERNET FRANC DISPLAYS THE CONCENTRATION, COMPLEXITY AND ELEGANCE FOUND IN THE WORLD'S FINEST WINES.

ORIGIN

Coleraine derives its name from the Coleraine vineyard, home of John and Wendy Buck of Te Mata Estate. John's late grandfather was born in Coleraine in Northern Ireland and the name has been maintained through the family home to the wine. Originally a single vineyard wine, from 1989 Coleraine has been an assemblage of the finest wines produced from distinct plots within Te Mata Estate's oldest vineyards on the Havelock Hills.

VINEYARDS

Coleraine '14 was hand harvested from separate plots within Te Mata's vineyards between 31 March and 17 April 2015.

WINEMAKING

Each parcel of grapes was destemmed before a traditional warm, plunged fermentation and extended maceration on skins. The resulting wines were then run to predominately new French oak barrels for 17 months' maturation. Throughout this time, they were regularly topped and racked. The separate wines were blended in January 2016, for maturation during their second winter in barrel. The finished wine was bottled in December 2016. The final blend is 54% cabernet sauvignon, 36% merlot and 10% cabernet franc.

TASTING NOTE

First, a bouquet of violets, roses, lavender and pure cassis, followed by a banquet of blackcurrant, fragrant wild strawberry and pitch-black cherry, laid out over sweet cedar, and fine, supple French oak.

Always floral, always concentrated, always poised – Coleraine '15 is galaxy-dark with flashes of magenta and brilliant purple. Alive with charm, texture and energy, this is a multi-generational wine of immense cellaring potential.



TECHNICAL ANALYSIS AT BOTTLING

pH	3.50
Total acidity as tartaric	6.0g/l
Alcohol	14.0%
Residual Sugar	Dry

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