

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 '17

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. A single vineyard wine until 1989, Coleraine is an assemblage of the finest wines produced from distinct plots within Te Mata Estate's oldest Havelock Hills vineyards first planted in 1892.

VINEYARDS

Coleraine '17 was hand harvested from separate plots within Te Mata's vineyards between 23 March and 11 April 2017.

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 raked. The separate wines were blended in September 2018. The finished wine was bottled in December 2018. The final blend is 73% cabernet sauvignon and 27% merlot.

TASTING NOTE

Saturated, dark ruby with a neon-purple edge, Coleraine '17 tantalizes with fragrant ripe cherry and fresh, black plum aromatics. The bouquet blossoms over a silky palate laden with lavender, sandalwood, cigar box, juniper and wild blackberry. With typically-refined tannins and a modern, pure, ripe-fruit freshness, Coleraine '17 is energetic, supple and lithe.

Balanced, and on point, Coleraine '17 dances across the senses now, and will do for years to come – classically Coleraine.



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TECHNICAL ANALYSIS AT BOTTLING

pH	3.54
Total acidity as tartaric	5.8gpl
Alcohol	13.0%
Residual Sugar	Dry