

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.

ELSTON '16

PRODUCED SINCE 1984, ELSTON IS AN OUTSTANDING NEW ZEALAND CHARDONNAY, GROWN AT TE MATA ESTATE'S OLDEST VINEYARDS ON THE HILLSIDES ABOVE THE WINERY. IT IS RICH AND COMPLEX WITH FLAVOURS OF FRESH PINEAPPLE, WHITE PEACH AND NOUGAT.

ORIGIN

Elston is named for Elston Hall in Nottinghamshire, the ancestral home of Charles Darwin's family. Darwin's 'theory of natural selection' forms the basis of modern evolutionary theory, the foundation of biology. The wyvern symbol of Elston Hall appears on the label.

VINEYARDS

The superb quality of the 2016 vintage was immediately apparent in the fully ripe grapes that were hand-harvested from their separate, individual plots within Te Mata Estate's vineyards between 17 and 26 March 2016.

WINEMAKING

Each parcel was gently whole-cluster pressed, cold settled and racked to new and seasoned French oak barrels for fermentation. The resulting wines remained in contact with their yeast lees while undergoing malolactic fermentation. The finest lots were selected for further maturation, spending a total of 11 months in barrel.

TASTING NOTE

Resplendent white-gold, Elston Chardonnay '16 shows immediate notes of lemon oil, white peach and concentrated, ripe nectarine. The aromas of citrus blossom and clover honey sparkle over a luxurious palate of grapefruit, toast and lemon nougat.

Elston Chardonnay, Te Mata's Queen, is fine, gorgeous and intense. Chardonnay royalty with focus, energy and oodles of its signature, moreish character.

CLOSURE / CELLARING

Elston '16 is bottled with leading technology 'DIAM' corks. These are produced using a liquid form of carbon dioxide which eliminates any possibility of cork taint and, when the wine is well cellared, they provide consistent evolution for every bottle. Elston '15 will continue to evolve in bottle for five years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	3.26
Total acidity as tartaric	6.4g/l
Alcohol	13.5%
Residual Sugar	Dry

