

Te MATA

ESTATE 1896



2023 ESTATE SYRAH, HAWKE'S BAY

WINERY

Established in 1896, Te Mata Estate remains family owned, producing internationally recognized wines exclusively from its Hawke's Bay vineyards, located on New Zealand's North Island. Te Mata Estate is home to New Zealand's oldest vineyards and wine cellars with 130 years of continuous wine production. The Buck family were drawn to the estate in 1974 and today, the family continues their pursuit of delivering internationally acclaimed, estategrown wines of classical style.

WINE

Sourced exclusively from Te Mata's estate vineyards. The estate wines represent the best qualities of their variety, vintage, and Hawke's Bay origin.

VINEYARDS

The 2023 Estate Syrah was harvested between March 27th and April 6th, 2023 from Te Mata Estate's own vineyards in Hawke's Bay's Dartmoor Valley, Bridge Pā Triangle and Gimblett Gravels sub-regions.

VINTAGE NOTES

A memorable, incredibly early vintage. A challenging harvest with two large rain events leading to some early picks from fragile crops. It resulted in wines with great varietal expression, restraint, tension, power, and length.

WINEMAKING

The individual parcels of syrah from each plot were destemmed for fermentation and remained on skins for extended maceration before pressing. It was then run off to a mixture of new and seasoned French oak barrels for 12 months' maturation, during which time it was regularly topped and racked. The wine received a traditional egg white fining before bottling.

TASTING NOTES

Dressed in vibrant red with a regal purple edge, the Estate Syrah 2023 opens with inviting aromas of red plum and dark cherry cola, layered with hints of smoke, pepper, and nutmeg. The palate reveals ripe boysenberry and raspberry, enriched by notes of chocolate and toasted vanilla oak. Silky and well-balanced, it finishes long and savory, leaving a lasting impression.

VINEYARD

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|----------------|---------------------------------------|
| Region: | New Zealand |
| Appellation: | Hawke's Bay |
| Soil: | Silty loam soils with gravel deposits |
| Eco-Practices: | Sustainable; Regenerative Agriculture |

WINEMAKING

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| Varietals: | 100% Syrah |
| Aging: | In a mixture of new and seasoned French oak barrels (5% new) for 12 months' maturation |

TECHNICAL DETAILS

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| Alcohol: | 13% |
| Total Acidity: | 5.7 g/L |
| pH: | 3.68 |
| RS: | Dry |