

Te MATA

ESTATE 1896



2024 CAPE CREST SAUVIGNON BLANC, 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 over 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, estate grown wines of classical style, which represent the best qualities of their variety, vintage and vineyard.

WINE

Since 1984, Cape Crest has developed an international following for its unique expression of New Zealand Sauvignon Blanc. Barrel fermented, with a touch of Semillon and Sauvignon Gris, it is concentrated and complex. Cape Crest and its gannet symbol refer to Cape Kidnappers, the southern point of Hawke Bay, home to the world's largest mainland colony of these remarkable marine birds.

VINEYARDS

The fully ripe grapes for Cape Crest '24 were hand harvested between March 5-14, 2024 from individual plots within Te Mata Estate's vineyards, spanning across the Havelock Hill and Bridge PA Triangle sub-regions of Hawke's Bay.

VINTAGE NOTES

2024 was exceptional but small. After flowering and fruit set, the ripening conditions were fantastic. With the vines carrying less fruit, the remaining clusters had real vibrancy, fruit expression and deep concentration and complexity.

WINEMAKING

The separate parcels were each destemmed and lightly crushed, then cooled before a brief period of skin contact. Following pressing and cold-settling, they were run to a mixture of custom made French oak barrels for fermentation. The resulting wines were aged on lees, with regular stirring, for a further 11 months before bottling in February 2025.

TASTING NOTES

Cape Crest 2024 opens with expressive grapefruit, lime blossom, and white currant, lifted by guava and citrus brioche. The palate is fine and long, layering nectarine, lemon oil, and ripe tropical fruit with sea salt, flint, and a hint of toasted cedar. Seamless and focused, it finishes fresh, mineral-edged, and persistent.

VINEYARD

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

WINEMAKING

Varietals:	86% sauvignon blanc, 9% semillon and 5% sauvignon gris
Barrel Aging:	11 months on lees, with regular stirring, in a mixture of new and seasoned French oak barrels (36% new oak)

TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	6.9 g/L
pH:	3.3