

# Te MATA

ESTATE 1896

## 2024 AWATEA MERLOT/CABERNET, 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, with a desire to produce Bordeaux and Northern Rhone-inspired wines. Today, the family continues this pursuit, delivering internationally acclaimed, estate grown wines of classical style, which represent the best qualities of their variety, vintage and vineyard.

### WINE

First made in 1982, Awatea continues to represent the best of the classic Hawke's Bay Cabernet/Merlot blend. Awatea takes its name from the historic ship SS Awatea (a Maori word meaning "Eye of the Dawn") that sailed the Auckland - Sydney - Wellington route in the late 1930s. The Awatea was requisitioned as a troop transport in WWII and was sunk off Algeria in 1942.

### VINEYARDS

Fruit for the 2024 Awatea was hand-harvested in March and early April from Te Mata Estate's Havelock Hills and Gimblett Gravels vineyards. Havelock Hills' north-facing sandy loam slopes produce balanced, elegant wines and form part of New Zealand's first wine appellation, established in 1996. The stony soils of Gimblett Gravels, exposed by an 1860s flood, are internationally renowned for producing complex red wines.

### VINTAGE NOTES

The 2024 vintage was defined by a dry winter and a warm, dry growing season that naturally delivered low yields and small berries. Above average heat accumulation allowed fruit to ripen evenly while preserving freshness and varietal definition. An early, extended harvest under dry conditions produced reds with deep color, fine extract, and exceptional purity. The resulting wines show precision and balance, with savory umami notes, natural acidity, polished tannins, and a clear expression of place.

### WINEMAKING

Grape parcels were destemmed and fermented with traditional warm plunging and extended skin contact, then aged for 17 months in new and seasoned French oak with regular topping and racking. The wines were blended in November 2024, returned to barrel for a second winter, egg white fined, and bottled in November 2025.

### TASTING NOTES

Bright crimson with a purple edge, the 2024 Awatea shows youthful energy in the glass. Aromas of blackberry, dark plum, cassis, redcurrant, and cherry mingle with thyme, cedar, tapenade, and a light floral lift. The palate is seamless and generous, with black plum and blackberry supported by silky tannins and a savory thread of truffle, spice, and plum sauce. The finish is long, polished, and mouth-watering, promising balance and graceful evolution ahead.



### VINEYARD

Region:	New Zealand
Appellation:	Hawke's Bay
Soil:	Silty loam top soil with red gravel and iron deposits underneath; well draining
Eco-Practices:	Sustainable; Regenerative Farming Practices

### WINEMAKING

Varietals:	62% merlot, 27% cabernet sauvignon and 11% cabernet franc
Barrel Aging:	17 months in a mixture of new and seasoned French oak barrels; 28% new

### TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	5.5 g/L
pH:	3.60

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