

Te MATA

ESTATE 1896



2024 ELSTON CHARDONNAY, 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 to deliver internationally acclaimed, estate-grown wines of classical style, which represent the best qualities of their variety, vintage and vineyard.

WINE

Produced since 1984, Elston is an outstanding New Zealand chardonnay, grown at Te Mata's estate vineyards in the Havelock Hills, Dartmoor Valley and Bridge Pa Triangle sub-regions of Hawke's Bay. Elston is named for Elston Hall in Nottinghamshire, the ancestral home of Charles Darwin's family. The wyvern symbol of Elston Hall appears on the label.

VINEYARDS

Elston Chardonnay is sourced from Te Mata Estate's oldest vineyards in Havelock Hills. First planted in 1892, the Havelock Hills are the heart of Te Mata Estate's wine production. Te Mata Estate has five sites on these free draining, north-facing slopes, including the 1892 vineyard – one of New Zealand's oldest vineyards. Hand harvested fruit from Havelock Hills is blended with the best parcels

of Chardonnay from Te Mata's estate vineyards in the Dartmoor Valley and Bridge PA Triangle.

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. Cooler nights in early February supported the retention of natural acidity. An early, extended harvest under dry conditions produced Chardonnay with excellent concentration, and clarity of fruit with saline drive, layered complexity, and a strong expression of site.

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, with a number going through malolactic fermentation. The finest lots were selected for further maturation, spending a total of 11 months in barrel.

TASTING NOTES

Pale white-gold in color, The 2024 Elston Chardonnay opens with layered aromas of crème brûlée, toasted sourdough, vanilla, grapefruit, and ripe yellow nectarine, accented by oyster shell, hazelnut, and flinty notes. The palate is rich and textured yet driven by electric acidity, delivering elegance, energy, and impressive length.

VINEYARD

Region:	New Zealand
Appellation:	Hawke's Bay
Soil:	Silty loam soils with gravel deposits
Clone:	Predominately 548
Eco-Practices:	Sustainable; Regenerative Agriculture

WINEMAKING

Varietal:	100% Chardonnay
Barrel Aging:	11 months in French oak barrels; 33% new oak

TECHNICAL DETAILS

Alcohol:	14%
Total Acidity:	7.2g/L
pH:	3.28
RS:	Dry

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