Te MATA



2023 AWATEA CABERNETS/MERLOT, 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, 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 thebest 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 2023 Awatea was hand-harvested in April from Te Mata Estate's Havelock Hills and Gimblett Gravels vineyards. Havelock Hills' north-facing sandy loam slopes, including the historic 1892 vineyard, 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 complex red wines.

VINTAGE NOTES

Despite an extreme season of record heat, heavy rainfall, and a historic cyclone, 2023 proved exceptional for Cabernet Sauvignon, Merlot, and Cabernet Franc. Unripe at the time of the mid-February cyclone, these late-ripening varieties benefited from an extended season and long hang time. Intensive vineyard work yielded small, thick-skinned berries and deeply concentrated fruit of outstanding quality.

WINEMAKING

Grape parcels were destemmed and fermented with traditional warm plunging and extended skin contact, then aged for 15 months in new and seasoned French oak with regular topping and racking. The wines were blended in October 2023, returned to barrel for a second winter, egg white fined, and bottled in November 2024.

TASTING NOTES

With a gleaming crimson core and ruby rim, the 2023 Awatea offers enticing aromas of blackberry, bay, violets, and vanilla. The palate is poised and textural, layering plum, black olive, and sandalwood with salinity, fresh acidity, and bright tannins, finishing with classic Te Mata elegance.

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: 52% merlot, 33% cabernet sauvignon and

15% cabernet franc

Barrel Aging: 15 months in a mixture of new and

seasoned French oak barrels; 30% new

TECHNICAL DETAILS

 Alcohol:
 13.5%

 Total Acidity:
 5.4 g/L

 pH:
 3.70

