



ESTABLISHED IN 1896, TE MATA ESTATE IS NEW ZEALAND'S OLDEST WINERY
AND REMAINS FAMILY OWNED, PRODUCING INTERNATIONALLY RECOGNISED WINES
EXCLUSIVELY FROM ITS HAWKES BAY VINEYARDS.

WOODTHORPE GAMAY NOIR '10



WOODTHORPE IS AN EXPANSIVE SINGLE VINEYARD ON ELEVATED RIVER TERRACES, ANGLED TO THE SUN.

HERE, GAMAY NOIR, THE GRAPE OF BEAUJOLAIS, PRODUCES A DELICIOUS WINE BURSTING WITH CRUSHED RED-BERRY CHARACTERS. ITS VIBRANT FRUIT PROVIDES IMMEDIATE APPEAL AND FLAVOUR TO MATCH ALL CUISINE, EVEN SPICY DISHES.

In 1995, Te Mata Estate introduced to New Zealand a superior selection of Gamay Noir à Jus Blanc, the grape variety of the best wines of France's Beaujolais region.

Te Mata Estate Woodthorpe Gamay Noir '10 is a single vineyard wine, harvested between 18 and 23 March 2010. The unique 'maceration carbonique' fermentation, which enhances the fruit and floral aromas of the wine, was used for 65% of the grapes. The other 35% received a traditional, warm, red wine fermentation. The resulting wines completed their malolactic fermentation and were matured for 3 months in seasoned French oak barrels, before blending and bottling.

Te Mata Estate Woodthorpe Gamay Noir '10 is a brilliant cerise colour with aromas and flavours of crushed, fresh, soft, summer berries; raspberry, cherry and strawberry, and a distinct licorice note to its juicy and refreshing finish.

Woodthorpe Gamay Noir is an incredibly versatile wine, partnering with any food and is particularly good with spicy cuisines matching its vibrant fruit and soft tannins. It can be enjoyed immediately upon release and can be served at room temperature or during summer, lightly chilled.

Technical Analysis at bottling

pH	3.65
Total acidity as tartaric	5.0g/l
Alcohol	13.0%
Residual Sugar	Dry

Sustainable Winegrowing
New Zealand accredited.
This wine is made in a
traditional manner and fined
with egg white. It contains no
added tannin.

