



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.

ELSTON '10



PRODUCED SINCE 1984, ELSTON IS AN OUTSTANDING NEW ZEALAND CHARDONNAY,
GROWN AT TE MATA ESTATE'S OLDEST VINEYARDS ON THE HILLSIDES ABOVE THE
WINERY. IT IS RICH AND COMPLEX WITH FLAVOURS OF FRESH PINEAPPLE, WHITE PEACH
AND NOUGAT.

The unusual 2010 growing season has resulted in an extraordinary Elston. Our already low cropping chardonnay vines had their crop reduced by a cold snap during their spring flowering. This, coupled with the mild summer heat and an extended dry autumn, have produced an intensity of aroma and flavour in Elston 2010 that is arresting.

Between 18 March and 1 April 2010, the separate parcels of grapes were hand harvested from their individual plots within Te Mata Estate's vineyards. 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 while undergoing complete malolactic fermentation. The finest lots were selected for further maturation, spending a total of twelve months in barrel. The finished wines were then blended and bottled in March 2011.

Elston '10 has an intensely bright golden colour and a nose of white peach, oatmeal and meadow flowers. The palate shows the concentration of superbly ripe fruit, with richness and intensity, balanced by crisp length. Great cellaring potential. Lovely!

Elston '10 will continue to evolve in bottle for five years from harvest, matching well with full flavoured dishes based on seafood, poultry and white meats, as well as soft ripened cheeses.

This wine is bottled with leading technology 'DIAM' corks. When the wine is well cellared, these provide consistent evolution for every bottle.

Technical Analysis at bottling

pH	3.28
Total acidity as tartaric	7.0g/l
Alcohol	14%
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.

