



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 SAUVIGNON BLANC '11



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

THIS SAUVIGNON BLANC CONSISTENTLY DISPLAYS THE CHARACTERISTICS OF FULL RIPENESS; INTENSE CITRUS AND FLORAL AROMAS, WITH CONCENTRATED LIME AND PASSIONFRUIT ON A LONG, FINE PALATE.

The fruit for Woodthorpe Sauvignon Blanc '11 was harvested from Te Mata Estate's Woodthorpe vineyard between 15 and 20 March. Woodthorpe's warm microclimate and free draining soils produce sauvignon blanc with ripe fruit characters, balanced by fresh acidity without the need for residual sugar.

With sauvignon blanc grapes of such quality, minimal winemaking means the finer aromatics and flavours are preserved. At the winery, the grapes were simply chilled, gently pressed and the juice cold settled before cool fermentation in stainless steel tanks.

Woodthorpe Sauvignon Blanc '11 has a pale lemon colour with green lights. Lifted aromas of gooseberry, passionfruit, pear and lime carry through to a refreshing palate with a fine mineral texture and long, balanced finish.

Woodthorpe Sauvignon Blanc '11 is best served chilled, either as a refreshing pre-dinner glass of wine or with salads, seafood dishes, and lightly spiced Asian foods. It can be enjoyed immediately upon release and will continue to develop in bottle for two years from harvest.

Technical Analysis at bottling

pH	3.35
Total acidity as tartaric	6.2g/l
Alcohol	13.5%
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.

