



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.

ZARA '10



SINCE 1995, TE MATA ESTATE HAS LED THE WAY WITH NEW ZEALAND'S PRODUCTION OF VIOGNIER, A RARE WHITE GRAPE FROM FRANCE'S RHÔNE VALLEY. FERMENTED IN BARREL, IT DISPLAYS THE FLORAL, WHITE PEACH AND HONEY CHARACTERS FOUND IN THE FINEST EXAMPLES OF THIS ENTRANCING VARIETY.

Zara is affectionately named after Zara Buck, the first born child of the third generation of Te Mata Estate's Buck family. Zara spent her childhood playing amongst the vines at the vineyard which is home to this delightful viognier.

From 30 March to 4 April 2010, fully ripe viognier grapes were hand harvested in several passes across the sloping middle terrace of the vineyard. They were lightly crushed, cooled for skin contact, pressed, then the juice was cold settled. The majority underwent barrel fermentation in seasoned French oak, and was then aged on lees with regular stirring. The balance was tank fermented at cool temperatures. The separate lots were blended in February 2011, then returned to barrel for a further 3 months' maturation. The finished wine was fined and bottled in July 2011.

Zara '10 has a light gold colour, with concentrated aromas of white peach, mandarin and jasmine. The soft, dry palate opens into complex flavours of apricot, honeycomb and sea-salt with a fine, long finish.

Zara '10 will continue to develop in bottle for three to four years from harvest, integrating further and gaining an even more luscious character. It can be enjoyed on its own, or with rich seafoods and white meat dishes, as well as lightly spiced Asian foods.

Zara '10 is bottled with leading technology 'DIAM' corks. These are produced using a liquid form of carbon dioxide which eliminates any possibility of cork taint and, when the wine is well cellared, they provide consistent evolution for every bottle.

Technical Analysis at bottling

pH	3.74
Total acidity as tartaric	6.0g/l
Alcohol	14.5%
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.

