



# Te Mata

The Te Mata Elston Chardonnay is a highly regarded New Zealand Chardonnay that has been produced since 1984, recognized for its richness, complexity, and balance.



## Elston Chardonnay 2019

Hawkes Bay, New Zealand

### Region and Vineyards

The **Te Mata Elston Chardonnay** is sourced from some of the estate's oldest vineyards located in the **Bridge Pā Triangle** and **Dartmoor** subregions of **Hawke's Bay**. These vineyards benefit from **well-drained soils** and a **warm, maritime climate**, which are ideal for growing Chardonnay. The grapes were hand-harvested between **18 and 22 March 2019**, during a superb vintage that produced fully ripe, concentrated fruit.

Hawke's Bay is one of New Zealand's premier wine regions, and the vineyards in this area produce wines with vibrant fruit flavors and a distinct mineral character, enhancing the quality and complexity of the **Elston Chardonnay**.

### Winemaking

The **2019 Elston Chardonnay** was crafted using traditional and meticulous winemaking methods. After being **hand-harvested**, each parcel of grapes was **whole-cluster pressed**, and the juice was then **cold settled** before fermentation. The wine was fermented in **new and seasoned French oak barrels**, where it remained in contact with the **yeast lees** for added complexity. Some of the wine underwent **malolactic fermentation**, which contributed to the creamy texture and balanced acidity. The finest lots were selected and matured for a total of **10 months in barrel**.

### Tasting Notes

- **Color:** Brilliant white-gold in the glass.
- **Aroma:** Inviting aromas of **golden nectarines**, **passionfruit**, and **grilled pineapple**.
- **Palate:** Rich and layered, featuring flavors of **ripe lemon**, **white peach**, and **crème brûlée**, with hints of **roasted cashew**, **popcorn**, and a subtle **mineral flint** finish. The palate is driven by lively acidity, leading to a long and elegant finish.

Alcohol :14,00 %

Composition: 100% Chardonnay



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## Did You Know?

The **Elston Chardonnay** is named after **Elston Hall**, the ancestral home of Charles Darwin's family. Darwin's work on **natural selection**, which revolutionized biology, is symbolically connected to the evolution of this wine over time. The **wyvern symbol** of Elston Hall appears on the wine's label .

## Wine Pairing Ideas

- **Grilled seafood:** The wine's rich fruit flavors and vibrant acidity make it an excellent pairing with **grilled lobster** or **seared scallops**.
- **Roast poultry:** Its creamy texture and toasty notes complement the savory flavors of **roast chicken** or **duck**.
- **Mushroom risotto:** The earthy flavors of the risotto harmonize well with the wine's creamy and nutty characteristics.
- **Aged cheeses:** Pairs beautifully with **aged Gouda** or **Comté**, enhancing the wine's complexity .



### Robert Parker (RP) : 94 Points (2018)

*Sourced primarily from the Havelock Hills, but with contributions from Bridge Pa and the Dartmoor Valley, the 2018 Elston Chardonnay artfully combines toasty, smoky notes with peach and pineapple fruit. The result is something akin to roasted hazelnuts or cashews and grilled fruit. Medium to full-bodied and generous without seeming overly rich, the wine remains focused and long on the mouthwatering finish. It's probably the best Elston to date.*



### Wine Enthusiast (WE) : 91 Points (2016)

*This opulent Chardonnay charges out of the gate with ripe stone and tropical fruit, brioche, honey and toasty oak notes. The palate is less full throttle than the nose suggests. It certainly has richness and body, but it's tempered by a clean line of acidity and more tangy fruit. The oak is jutting out a little, but it should settle with time. Drink now with food or cellar until 2026.*

