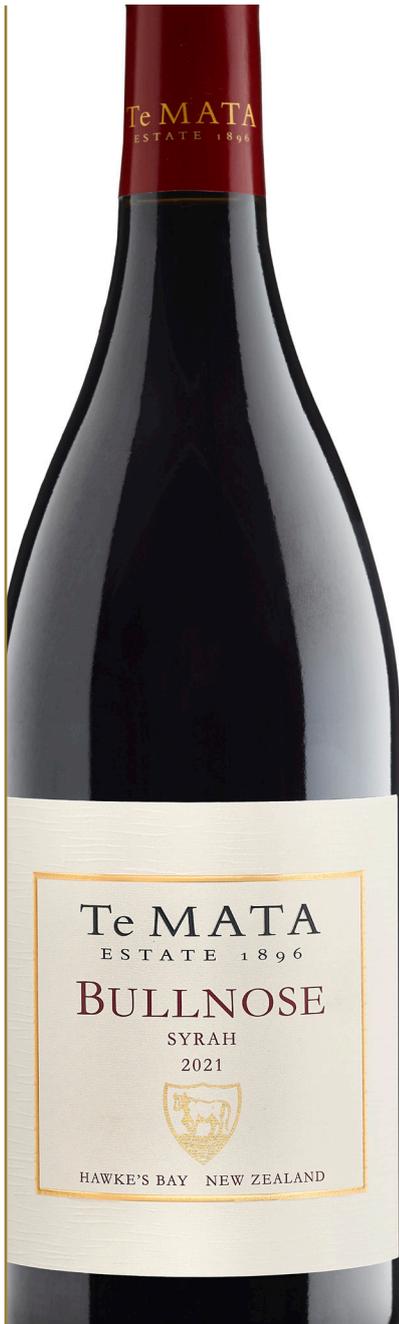


Te MATA

ESTATE 1896

ESTABLISHED IN 1896, TE MATA ESTATE REMAINS FAMILY OWNED, PRODUCING INTERNATIONALLY RECOGNISED WINES EXCLUSIVELY FROM ITS HISTORIC, HAWKE'S BAY VINEYARDS

ESTATE GROWN. ESTATE BOTTLED. ESTATE WINES.



BULLNOSE '21

FIRST PLANTED IN 1990, THE BULLNOSE VINEYARD'S OLD RED IRON SOILS PRODUCE TE MATA ESTATE'S FINEST SYRAH. THIS WINE HAS DISTINCT FLORAL AND SPICE AROMAS, RICH FLAVOURS OF PLUM, RASPBERRY AND BLACKBERRY, WITH A VELVETY TEXTURE.

ORIGIN

The wine is named Bullnose after an early Morris Cowley car, which was nicknamed Bullnose due to its distinctive radiator. The bull emblem that appears on the wine label is drawn from the car's radiator crest.

VINEYARDS

Separate parcels of fully ripened syrah grapes were hand harvested from Te Mata Estate's Bullnose, Isosceles and Hotspur Vineyards on 25 and 26 March 2021.

WINEMAKING

The individual lots were each destemmed and given a traditional warm-plunged fermentation. The resulting wines underwent extended maceration on skins before pressing and then a secondary malolactic fermentation. The separate wines were then run to a mixture of new and seasoned French oak barriques for 16 months' maturation. During this time, they were regularly topped and raked, before blending and then bottling in November 2022.

TASTING NOTE

Magnificent deep magenta, Bullnose '21 entices with floral fragrance of lavender, violets and a dusting of cardamon and cinnamon developing on the palate into black cherry syrup, boysenberry and Turkish delight. Grace notes of char, truffle and pink peppercorns appear in layer upon layer of velvet tannins that run from front to back in the wine - extending the mid-palate presence into a long, sustained finish of saturated and spiced red berries. Bullnose '21 is endlessly enchanting from every angle.

CELLARING POTENTIAL

Bullnose '21 is closed with a Diam cork, allowing continued evolution in bottle for 15 years from harvest.



TECHNICAL ANALYSIS AT BOTTLING

pH	3.61
Total acidity as tartaric	5.5gpl
Alcohol	13.5%
Residual Sugar	Dry