



VILLA MARIA  
NEW ZEALAND

#### Grapes

95% Cabernet Sauvignon  
5% Merlot

#### Region/Appellation

Hawkes Bay

#### Alcohol by volume

13.50%

#### Residual Sugar

0.39 g/l

#### pH

3.73

#### Total Acidity

6.36 g/l

#### Drinking Window

2024 - 2042

#### Tasting Guide

A B C **D** E  
Light Medium Full

#### Tasting note printed

21/07/2024

# Ngakirikiri 2019 6x75cl

## Winemaker Notes

Upon pouring, the deep-ruby hued 2018 vintage gradually unfolds fragrant aromatics of cassis, violets and complex wood spices, with graphite, thyme and clove also emerging from the glass. Layers of concentrated flavours are revealed across a medium to full bodied frame, with ripe fruit, hints of black olive and cigar, all wrapped by fine-grained tannins and supportive oak enhancing texture and richness from start to finish. This vintage will benefit and gain additional complexity from careful cellaring over the next 15+ years.

## Vineyard

Hawkes Bay with its coastal location and proximity to mountains typically experiences a dry, maritime climate with an influential diurnal temperature range. Gimblett Gravels is located approx. 15km inland and experiences temperatures typically warmer than its neighbouring localities, promoting a consistent level of ripeness to be achieved by low yielding vines planted in free draining soils.

## Winemaking

The grapes were destemmed and crushed before a 21 day fermentation during which the caps were hand plunged three times a day. Post-fermentation, the wine was racked to French Oak barrique, 60% new, for 20 months ageing.

## Vintage

2019 will be fondly remembered as one of Hawkes Bay's greatest vintages, featuring one of the warmest growing seasons on record with >1500 Growing Degree Days (GDD's) well above the districts long term average and driven mainly by conditions experienced between January and March, resulting in early veraison and harvest. Early season rainfall enabled healthy vine canopies to ripen fruit and dry out the soils deep into the long and exceptionally dry finish to the season. With the key harvest period through to April experiencing such ideal climatic conditions, fruit was harvested at optimum ripeness and in beautiful condition.

## Food match

Grilled and Roasted Red Meats

