



VILLA MARIA  
NEW ZEALAND

#### Grapes

63% Merlot  
23% Malbec  
7% Cabernet Sauvignon  
7%: Other varieties

#### Region/Appellation

Hawkes Bay

#### Alcohol by volume

13.50%

#### Residual Sugar

1.8 g/l

#### pH

3.75

#### Total Acidity

5.57 g/l

#### Drinking Window

2024 - 2025

#### Tasting Guide



#### Tasting note printed

21/07/2024

# Private Bin Merlot/Cabernet Sauvignon 2019 6x75cl

## Winemaker Notes

This blend of Merlot, Malbec and Cabernet Sauvignon has fragrant aromas and flavours of cassis, red fruits and dried herbs. A rich mouthfeel balanced with supple tannins leads to a deliciously smooth finish.

## Vineyard

An array of soil profiles including free draining alluvial gravels, combined with high sunshine hours make Hawkes Bay New Zealand's 'home' to the French Bordeaux varieties Merlot, Malbec and Cabernet Sauvignon.

## Winemaking

100% crushed and destemmed to fermentation vessels. Inoculated with several strains of yeast and aerated throughout fermentation, peaking in temperature at 28-30°C. Pressed off skins and aged in tank and barrel for 12 months.

## Vintage

The Hawkes Bay 2019 vintage followed an incredible summer, reds in particular enjoyed superb conditions for ripening.

## Food match

Grilled and Roasted Red Meats

A great pairing with all red meats, most cheeses, and Mediterranean inspired cuisine.

