



**HAWKE'S BAY WINE**  
NEW ZEALAND

# **Emerging Varietals & Styles Masterclass Tasting Notes**

In partnership with

sommeliers  
australia

**Hawke's Bay Wine Trade Tasting**

**19 May | The Kelvin Club | Melbourne**



HAWKE'S BAY WINE  
NEW ZEALAND

sommeliers  
australia

Hawke's Bay Wine, in partnership with Sommeliers Australia, is proud to present this masterclass event which offers the opportunity to explore the depth and diversity of Hawke's Bay Chardonnay.

We'd like to begin by acknowledging the Traditional Owners of the land on which we meet today, the Wurundjeri Woi-wurrung people of the Kulin Nation, and pay our respects to Elders past and present. We acknowledge Aboriginal and Torres Strait Islander people as the first peoples and Traditional Owners and custodians of the land and waterways on which we stand.



Great Wine Capitals  
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# Hawke's Bay Wine

## *Emerging Varietals and Styles: Innovation, Diversity and Future Potential*

Hawke's Bay's emerging varietals and styles represent an exciting new chapter—one defined by curiosity, adaptability, and a willingness to push boundaries.



Hawke's Bay has long been celebrated for its Chardonnay and red blends, but a new wave of emerging varietals and styles is shaping the region's future.

Driven by innovation, site exploration, and a changing climate, growers and winemakers are increasingly embracing alternative grape varieties that thrive in Hawke's Bay's diverse conditions. Alongside this trend is thoughtful exploration of alternative styles of traditional varieties. The result is a dynamic and evolving category that reflects both experimentation and growing confidence.

Central to this movement is the region's varied terroir. From the warm, free-draining soils of the Gimblett Gravels to coastal vineyards such as Te Awanga and inland valley sites, Hawke's Bay provides an ideal environment for a wide range of varietals. Warm days, abundant sunshine, and cooling maritime influences allow grapes to ripen fully while retaining freshness - conditions well suited to Mediterranean and aromatic varieties alike.

Among the most promising emerging reds are Sangiovese and Gamay which are showing impressive structure, ripe

tannins, and savoury complexity. These varieties align naturally with Hawke's Bay's climate, producing wines with depth, spice, and food-friendly balance.

On the white side, varieties such as Albariño and Chenin Blanc are gaining attention for their vibrant aromatics, textural interest, and ability to express site-specific character.

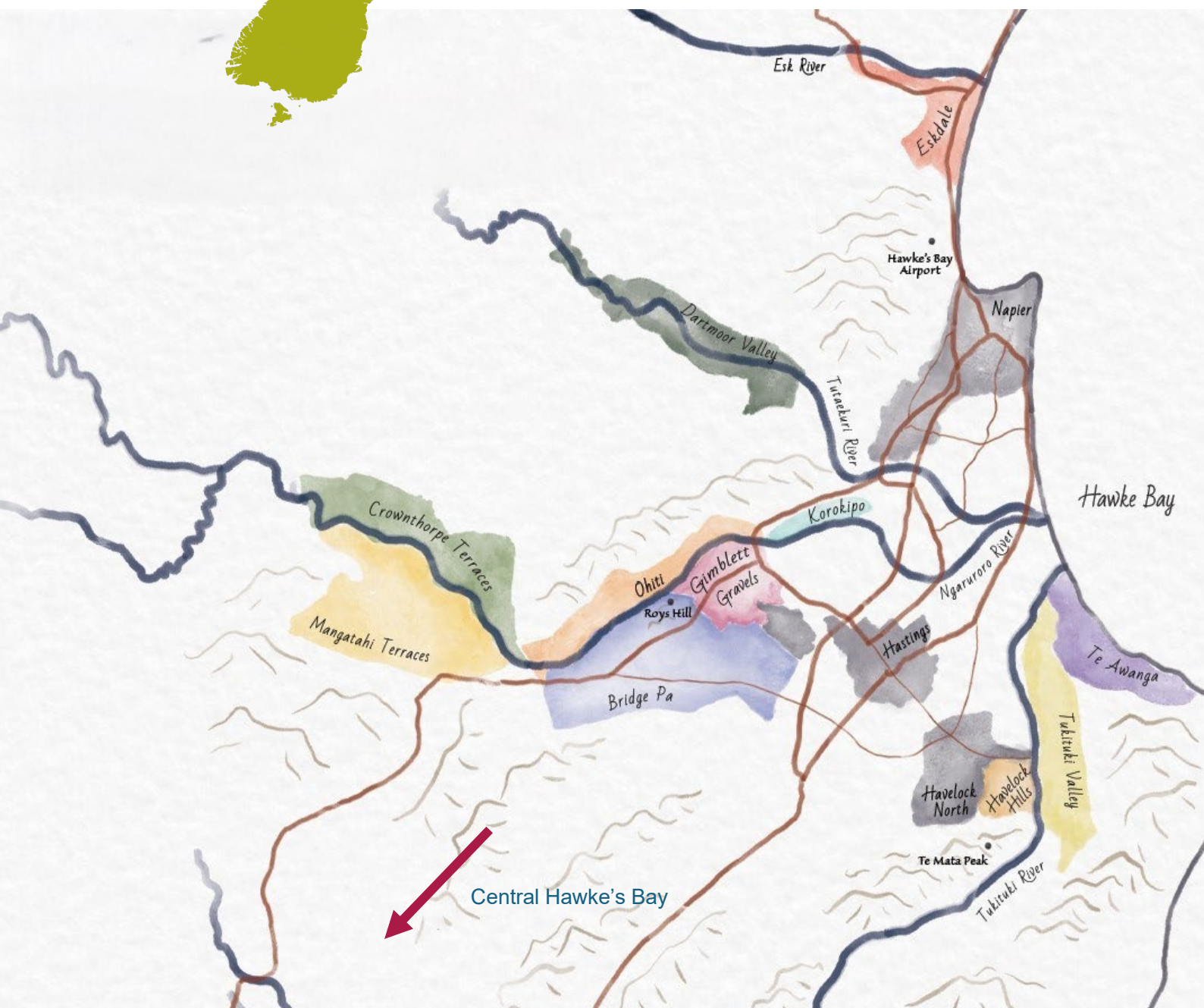
What distinguishes Hawke's Bay's approach is the level of intent behind these plantings. These are not experimental novelties but carefully considered responses to both market demand and long-term sustainability.

Winemakers are applying the same precision and craftsmanship seen in the region's flagship wines - utilising techniques such as wild fermentation, lees work, and restrained oak to build complexity and authenticity.

Consistency and quality are evident and as vineyard knowledge deepens and plantings mature there will be further reward. Early results have already attracted interest from sommeliers and adventurous consumers seeking distinctive, food-friendly wines beyond the mainstream.



While still evolving, these wines offer a compelling glimpse into the future of the region: diverse, expressive, and confidently positioned on the world stage.



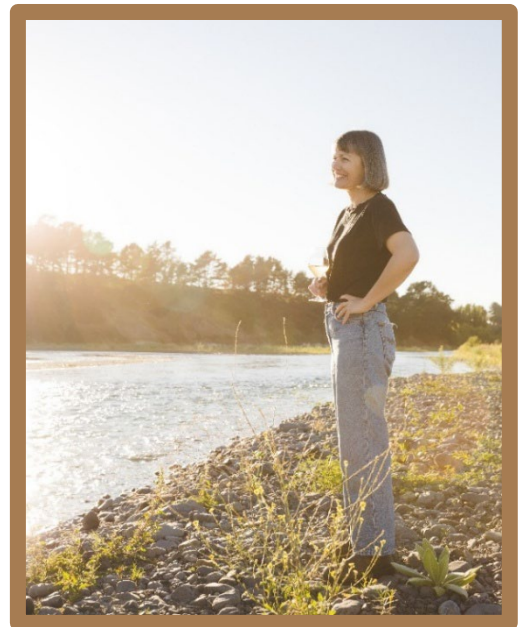
## Hawke's Bay Wine Emerging Varietals & Styles Masterclass Led by:

# Amy Hopkinson-Styles

Amy is one of Hawke's Bay's most dynamic and progressive winemakers, recognised for her deep commitment to organic viticulture, minimal-intervention winemaking and the exploration of alternative grape varieties.

With more than twenty years of international winemaking experience spanning New Zealand, Spain, Italy and Australia, she brings a global perspective and a restless curiosity to her craft.

As co-founder of Halcyon Days, Amy is helping shape a new wave of Hawke's Bay wine - producing small-batch, site-driven wines that challenge convention while championing purity, place and variety. Working exclusively with organically farmed fruit and natural fermentation, her wines are recognised for their authenticity, vibrancy and innovation.



A respected voice within the Hawke's Bay wine community and a passionate advocate for the region's future, Amy has been instrumental in championing the conversation around emerging varieties – from Chenin Blanc and Gamay to Albariño and Cabernet Franc – helping broaden the region's identity beyond its established classics.

With her technical expertise, global insight and forward-thinking approach, Amy is the perfect guide for this Emerging Varietals & Styles Masterclass, offering a compelling perspective on the future of Hawke's Bay wine.

# Tasting Notes

## Vilaura

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### Vilaura 2021 Hawke's Bay – Blanc de Blanc

#### Contact Information:

Sanne Witteveen

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🌐 vilaura.co.nz

☎ +64 21 266 8966

#### Tasting Notes:

### Vilaura 2021 Hawke's Bay - Blanc de Blanc

#### Tasting note

A light golden hue in colour with a fine persistent bead showing aromas of poached pear and pastry with a trace of citrus flower. On the palate a firm mineral persistence carries through to hints of passionfruit and hazelnut praline. Extra brut in style, this dry Methode Traditionelle is best enjoyed as an aperitif or to pair with a savoury course.

#### Viticulture

Chardonnay Clone 95

Hand harvested as whole bunches from the Gimblett Gravels sub-region of the Hawke's Bay

Picked on the 16th of February 2021 at 20.0 Brix, 11.52 g/L Titratable Acidity & pH 3.05.

#### Winemaking

Whole bunch pressed to no more than 580L/tonne.

Inoculated with a pure Champagne yeast strain isolate.

Cold fermented and matured in seasoned French oak barriques.

Complete Malolactic fermentation.

Assembled and Tiraged within 8 months from harvest.

#### Technical Summary

Classification - VINTAGE (minimum 36 months Sur lee), Single vineyard.

Recently Disgorged - See bottle for Tirage & Disgorgement date.

Dosage - 3.0 g/L

Alcohol - 12.5 %

Format - 750ml & 1,500ml

**RRP** \$59.00 (750ml) & \$129.00 (1,500ml)

#### Recent Accolades

Wine Orbit / Sam Kim - **96 points**

Stephen Wong (The Real Review) - **95 points**

National Aotearoa wine show 2025 - **GOLD medal**

National Aotearoa wine show 2025 - **TROPHY Sparkling wine**

National Aotearoa wine show 2025 - **TROPHY Wine of show**

Hawke's Bay A&P wine awards 2025 - **GOLD medal**

Hawke's Bay A&P wine awards 2025 - **TROPHY Sparkling wine**

New Zealand International wine show 2025 - **Double GOLD medal (98 points)**

New Zealand International wine show 2025 - **TROPHY NZ Sparkling wine**



# Albariño Brothers

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## Methode Ancestrale 2025

### Contact Information:

Ollie Powrie

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☎ +64 21 931 162

### Tasting Notes:

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## The Brothers

The Albariño Brothers are three friends from different backgrounds in wine. Ollie, Shaye and Ant are passionate about growing and making world class Albariño and are working together to take New Zealand's stunning Albariño wines to the world.

## Viticulture

Picked on the 8th of March from the Bridge Pa Triangle sub region of Hawke's Bay, this style was chosen to capture the freshness of Albariño in this Méthode Ancestrale style, which is the oldest sparkling wine technique, designed to capture wine in an exact moment in time.

## Winemaking

Free run fresh juice was settled, then bottled during its single fermentation to allow it to finish fermenting in the bottle to create natural carbonation, producing delicate bubbles. This method creates a fresh vibrant style of sparkling wine, rested in bottle for 5 months before disgorgement at cold temperatures to retain freshness, then a small dosage of sugar to perfectly balance the fresh vibrant acidity of the wine.

## Tasting Note

Enticing aromas of perfectly ripe Hawke's Bay peaches and nectarines. A wonderfully fresh palate with incredible flavour that is unmistakably Albariño.

## Wine Analysis

**Alcohol: 11.5%**



# Kenzie Wine

## Mangatahi Albariño 2024

### Contact Information:

Dave Mackintosh

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🌐 kenziewine.com

☎ +64 20 4112 8949

### Tasting Notes:

## Mangatahi

From the remarkable Two Terraces Vineyard, owned and farmed by Linda and Ian Quinn.

Situated on ancient river terraces formed by the braided Ngaruroro River, this organically farmed vineyard was planted in 2016. The soils are dominated by greywacke stone layered with alluvial gravels, silt, and sandy loams.

Located inland between two mountain ranges, the site enjoys low rainfall, warm days, and cool nights — ideal conditions for producing intensely flavoured, balanced fruit.

## Season

Following two cool vintages, the 2024 season started with a cold and relatively wet spring, resulting in low bunch numbers and an extended flowering period. The outcome was small, open bunches and naturally low yields, producing exceptionally concentrated fruit and very limited quantities of wine.

The remainder of the 2024 growing season was near perfect, with bright warm days and cool nights helping preserve freshness, texture, and acidity while developing vibrant fruit expression.

**Winemaking**      Albariño – 100%    |    Clones MS and 635

The fruit was destemmed and left on skins for approximately 24 hours to build flavour and texture before pressing to tank. After settling overnight, the juice was transferred to seasoned French 500L puncheons with a portion of solids retained.

A slow wild fermentation followed over 23 days, reaching a maximum temperature of 23°C. After fermentation, the wine was stirred periodically and matured under cool conditions. Approximately 50% of the barrels underwent malolactic fermentation.

After eight months in barrel, the wine was blended in tank prior to bottling, with no fining or filtration.

The wine shows aromas of nectarine, unripe apricot, melon, and florals, layered with smoky and lanolin notes derived from old oak and lees contact. Dry and textural, with a juicy mid-palate and balanced, mouthwatering acidity. Brioche, citrus pith, and raw almond notes linger through the finish, with a subtle salinity providing length and drive.

Alc: 13.5%    |    Production: 70 dozen



# Amoise Wines

## 2024 Amber Albariño

### Contact Information:

Amy Farnsworth

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☎ +64 21 190 8102

### Tasting Notes:

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## Amoise Amber Albariño 2024

Vineyard: The exceptional Two Terraces vineyard (Mangatahi Terraces region). Ian and Linda Quinn are conscientious and detail oriented growers, producing outstanding quality grapes. The site is slightly higher in elevation than the rest of Hawke's Bay's vineyard areas and has distinct diurnal swings – hot days, cool nights. This is ideal for maintaining higher levels of acidity and aromatics. They grow 5 ha of Albarino, which is taken by eight different winemakers.

### Winemaking:

Handpicked & vineyard sorted. Fruit is de-stemmed to whole berry and is fermented on skins for nearly three & a half weeks (a skin contact white). Just light hand plunges daily to keep the cap wet!

Indigenous vineyard yeasts are utilised in a natural vineyard starter (pied de cuve) just as harvest starts, added to the grape must as the fermentation in the winery begins, ensuring a healthy vineyard yeast strong ferment.

Aged in old oak puncheons ( 500L barrels) & stainless steel tank to retain freshness.

### Tasting Notes:

Fragrant aromas of passionfruit and white peach, with apricot, citrus a crisp salty mouthwatering finish. The palate is layered with phenolic texture from the skin contact.

### Behind the Label:

A life-cycle of the vineyard; Max is the vineyard dog and life force energy, the woman reflects my connection with mother Earth. The red California poppies grow wild in the vineyard and Phacelia is a purple flower cover crop. The crystals represent the Silica Quartz I use in my Biodynamic applications.

Vineyard: Two Terraces vineyard

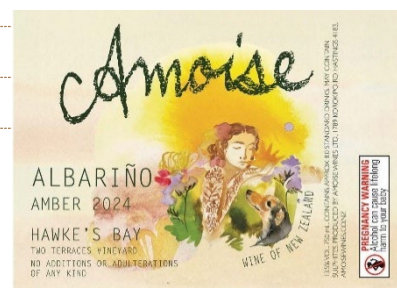
Region: Mangatahi Terraces, Hawke's Bay

Farming: Certified BioGro organic

Variety: Albariño/ Alvarinho

Harvested: March 14<sup>th</sup> & 20<sup>th</sup>, 2024

Clones: MS & 635



# Decibel Wines

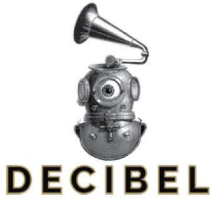
## 2024 Chenin Blanc

### Contact Information:

Holly Girven Russell  
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🌐 decibelwines.com  
☎ +64 27 480 8390

### Tasting Notes:

### DECIBEL CHENIN BLANC 2024



#### Winemakers Notes:

Hawke's Bay sits on the east coast of New Zealand's North Island, where warm, dry summers and cool inland nights help produce expressive, finely structured wines. This certified organic Chenin Blanc comes from a single block on the Mangatahi Terraces near the rural township of Maraekakaho. The vineyard is farmed by dedicated growers Ian and Linda Quinn, who have nurtured this site to highlight its unique soils and inland climate. The ancient Ngaruroro River laid down these terraces over thousands of years, creating shallow stony silt loams with volcanic deposits and red metal that bring depth and minerality to the wine.

The 9-year-old vines, planted to clones 220 and 880, deliver fruit with a vibrant spectrum of flavour and natural acidity. In 2024, the grapes were hand-picked in late March and whole bunch pressed. Fermentation was a combination of spontaneous organic inoculation and took place in 500L puncheons, with 20 percent new French oak adding subtle texture and spice. After ten months in barrel, the wine was bottled unfiltered and crossflow filtered to capture purity and a true sense of place.

The result is a bright, focused Chenin Blanc with layered aromatics, lively acidity, and a fine balance of fruit, texture and mineral length.

#### Harvest Data:

|              |                    |
|--------------|--------------------|
| Picking Date | 24th March 2024    |
| Brix         | 24                 |
| Subregion    | Mangatahi Terraces |
| Clones       | 220 & 880          |
| Vineyard     | Two Terraces       |

#### Winemaking:

|                      |                                |
|----------------------|--------------------------------|
| Pressing             | Whole bunch                    |
| Fermentation Vessels | Puncheons                      |
| Malolactic Ferment   | 0%                             |
| Solids               | Sequential fill, light - solid |
| Stirring             | Frequent                       |
| Barrel selection     | French                         |
| New Barrel           | 20 %                           |
| Yeast                | 50 % natural, 50% inoculated   |
| Elevage              | 10 months                      |
| Bottling Date        | 18/02/2025                     |
| Composition          | 100% Chenin Blanc              |



All our wines are suitable for vegans and certified sustainable.  
101 Warren Street S., Hastings, NZ | [www.decibelwines.com](http://www.decibelwines.com) | [@decibelwines](https://www.instagram.com/decibelwines)

# Three Fates Wines x Gordon Russell

## Gordon Russell : Chenin Blanc 2025

### Contact Information:

Holly Girven Russell  
✉ hello@threefateswines.com  
🌐 threefateswines.com  
☎ +64 27 480 8390

### Tasting Notes:



# THREE FATES x GORDON RUSSELL CHENIN BLANC 2025

ALC: 13.5%  
TA: 6.65 g/L  
RS: 3.75 g/L  
*Contains sulphites*

From the late ripening Two Terraces vineyard in the Mangatahi Terraces, owned and farmed by Ian and Linda Quinn. This is a collaboration with luminary winemaker and Chenin Blanc master, Gordon Russell.

In 2025 we had the honour of also including the fruit from what we’ve dubbed “The Golden Slope,” a collection of 200 bush vines in the front yard of the Quinn’s house. This added an extra intensity to the blend with it’s incredible acid structure and pureness of fruit

We worked with the wine as three parcels: the slope, the pineapple clone 220 and the more apple clone 880. Each parcel was treated differently with the 220 foot stomped and soaked for texture, the 880 whole bunch pressed for purity and the whole lot fermented with wild yeasts. Eventually the parcels were brought together to form a harmonious blend.

Rich, full-bodied, and textured, this wine is packed with bold flavours of pineapple, passionfruit, beeswax, and grapefruit pith, with a layer of quince rounding it out.

# Huntress

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## 2025 Waihonga Amber

### Contact Information:

Jannine Rickards

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☎ +64 21 237 9795

### Tasting Notes:

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### Waihonga - nectar in te Reo Māori

This is an amber / orange wine made from Pinot Gris grapes. It is rich and delicious and dry wine.

### FRUIT - Pinot Gris 100%

The grapes are organically farmed in the Mangatahi Terraces of Hawkes Bay at Osawa Vineyard.

### WINEMAKING

The grapes are destemmed and fermented by natural yeasts on skins, this extracts colour, flavour and structure from the skins and seeds. The wine has fermented dry and undergone malolactic fermentation naturally. No filtration or fining has been done, an addition of SO2 has been made to hold the wine in place.

### NOSE & PALATE

An aromatic wine with notes of tangerine / citrus, apricot blossom, lemon verbena and kawakawa spice. This is a silky, spicy and full wine on the palate that tastes of white flesh nectarines and roasted peaches.

### ENJOY

This wine is best enjoyed not too cold, serve at Chardonnay temperature and enjoy with Roast pork and apple or your favourite hard cheese.



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Mangatahi Terraces, Hawkes Bay  
100% Pinot Gris | Alc. 12.9% | 1733 bottles | RRP \$45

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# Halcyon Days Wines

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## 2023 Vermillion

### Contact Information:

Amy & Olly Hopkinson-Styles

✉ [halcyonwines@gmail.com](mailto:halcyonwines@gmail.com)

🌐 [halcyonwines.nz](http://halcyonwines.nz)

☎ +64 21 391 170

### Tasting Notes:

### Distributor:

Cambell Burton Wine

✉ [cambell@cambellburtonwine.com.au](mailto:cambell@cambellburtonwine.com.au)

LUC: \$29.00AUD

HALCYON DAYS *Vermillion* 2023 10% alc  
Blend: 93% Sangiovese, 7% Chardonnay  
BioGro certified Organic, Osawa vineyard, Mangatahi subregion  
Te Matau a Māui~Hawke's Bay

All grapes for Vermillion come from the beautiful, certified organic, Osawa vineyard in the Mangatahi sub-region. Mangatahi is situated on the southern alluvial river terraces of the Ngaruroro river. With a higher elevation than the Heretaunga plains, it is slightly cooler, with more influence from the Kaweka and Ruahine mountains to the west. The soils are sandy loam over alluvial gravels with ferrous content often referred to as "red metals".

Sangiovese is one of our favorite grape varieties but is rare in Aotearoa. We are lucky to have a contract for the Sangiovese block at Osawa vineyard. It is well suited to this climate and site, and creates energetic wines with a lovely fruit expression and a light tannic edge.

Vermillion is the evolution of what last year was called "Mangatahi". It's our expression of a very light red made from Sangiovese. All fruit is hand harvested and made in two components: firstly, the majority is made as a rose, whole bunch pressed to stainless steel tank for wild fermentation and full MLF; the second component is made as a red wine with a mix of destemmed and whole bunches fermented in open fermenters with wild yeast and very gentle cap management. It is then pressed after 10 days on skins to finish alcoholic ferment and MLF in the tank. The two portions are then blended to achieve the perfect balance of fresh, juicy, bright fruit with a subtle but firm tannin frame, giving a salivating, refreshing light red wine.

The wine completes 100% MLF, has no additions at any stage, and is unfiltered.  
Can serve chilled.

### Tech notes:

Alc: 10%, pH 3.14, TA 6.88

Blend: 93% Sangiovese clone SG 12T [Clone info here](#)  
7% Chardonnay clone 809

Bottled November 2023

Ngā mihi nui,

Amy and Olly

[www.halcyonwines.co.nz](http://www.halcyonwines.co.nz)

@halcyon\_wines

***Halcyon Days wines are Biogro organic certified, handpicked and naturally fermented, with no additions. We use time-honoured methods to create striking wines that are a dynamic expression of Halcyon's place: Heretaunga, Hawke's Bay.***



# Te Mata Estate

## 2025 Estate Gamay Noir

### Contact Information:

Matt Fitz-Gerald  
✉ matt@temata.co.nz  
🌐 temata.co.nz  
📞 +64 450 402 363

### Tasting Notes:

### Distributor:

Red & White LUC: \$19.90AUD

## ESTATE GAMAY NOIR '25

*Sourced exclusively from Te Mata Estate's own vineyards, the estate wines represent the best qualities of their variety, vintage, and Hawke's Bay origin.*



### VINEYARDS

In 1995, Te Mata Estate introduced to New Zealand a superior selection of Gamay Noir à Jus Blanc, the grape variety of the best wines of France's Beaujolais region. Estate Gamay Noir '25 is a single vineyard wine from Te Mata Estate's Woodthorpe Terraces vineyard, harvested from 14 to 22 March, 2025.

### WINEMAKING

The unique 'maceration carbonique' fermentation, which enhances the fruit and floral aromas of the wine, was used for 68% of the grapes. The other 32% received a traditional, warm, red wine fermentation. The resulting wines completed their malolactic fermentation and were matured for eight weeks in seasoned French oak barrels, before blending and bottling.

### TASTING NOTE

Deep ruby with a bright purple edge, Estate Gamay Noir '25 bounces out of the glass with candied cherries, Turkish delight, and bubble gum. On the palate, ripe raspberries, cherry syrup, and powder-light tannins, carry all this juicy red fruit onwards through the wine's moreish palate. The fine structure with warming notes of cinnamon and nutmeg, build out the dimensions of Estate Gamay Noir '25 adding to its intense Gamay quench-ability.

### FOOD MATCH

Estate Gamay Noir '25 is an incredibly versatile wine, partnering with any food and is particularly good with tapas, matching its vibrant fruit and soft tannins.

### CELLARING POTENTIAL

Estate Gamay Noir '25 can be enjoyed immediately upon release and can be served at room temperature or, during summer, lightly chilled. It will continue to develop in bottle for two years from harvest.

### TECHNICAL ANALYSIS AT BOTTLING

|      |                           |         |                |
|------|---------------------------|---------|----------------|
| pH   | Total acidity as tartaric | Alcohol | Residual Sugar |
| 3.64 | 5.2gpl                    | 13.0%   | Dry            |



# Easthope Family Winegrowers

## 2025 Two Terraces Vineyard Gamay Pinot Noir

### Contact Information:

Emma Easthope  
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☎ +64 27 566 4759

### Tasting Notes:

### Distributor:

The Wine Collective

LUC: \$29.03AUD

## Easthope Family Winegrowers 2025 “Two Terraces Vineyard” Gamay Pinot Noir

### VINTAGE CONDITIONS

A warm, dry spring in 2024 led to early, even budburst and a clean fruit set. A settled, slightly cooler summer allowed steady ripening with good acid retention, followed by a dry, stable harvest period. The result was an early March 2025 harvest with pristine, well-balanced fruit and strong varietal expression.

### THE VINEYARD

Two Terraces Vineyard in The Managtahi sub-region of Hawke’s Bay  
**Elevation** 105 metres  
**Aspect** Flat River Terraces  
**Soil** Deep red gravels  
**Year Planted** 2016  
**Varietal/Clone** 55% Gamay Clone 509, 45% Pinot Noir Rippon Selection

### THE HARVEST

Hand picked on the 8<sup>th</sup> of March for Pinot Noir and the 16<sup>th</sup> of March for the Gamay  
**Average Brix** 23.0  
**Yield** 8 tonnes/ha or 54HL/Ha

### IN THE WINERY

**Fermentation** Inoculated, 100% whole bunch fermented. 3 weeks maceration total  
**Post Ferment** Basket pressed to used French oak puncheons and barriques. Left on lees un-sulphured for 9 months. Natural spring malolactic fermentation.  
**Finishing** No fining, coarse pad filtration. Bottled on site  
**Note** Our wines are not cold or heat stabilised, a harmless sediment may form in bottle.

### THE NUMBERS

**Alcohol** 13.8%  
**pH** 3.77  
**TA** 5.1g/L  
**Residual Sugar** <1g/L

### THE WINE

Bright red cherry and raspberry lead, with lifted notes of rose petal and violet adding fragrance and detail. The palate is finely balanced, with supple tannins, vibrant acidity and a pleasing weight of fruit, reflecting the clarity and quality of an exceptional vintage.

### CELLARING

Drink now, bottle mature with confidence for up to ten years.



# Swift Wines

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## 2024 Bridge Pa Triangle Cabernet Franc

### Contact Information:

Lauren Swift

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🌐 [swiftwines.co.nz](http://swiftwines.co.nz)

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### Tasting Notes:

## 2024 Bridge Pa Triangle CABERNET FRANC

At Swift we make bold, vibrant expressive wines to be enjoyed with food and friends.

Mindfully made and mindfully grown. Partnering with responsible growers within Hawkes Bay and we use low intervention winemaking, unfinned for maximum expression of place.

### Vineyard and Winemaking:

The grapes are sourced from the Bridge Pa Triangle region, Hawkes Bay. 2024 was a perfect growing season – warm days and cool night, this helps to retain freshness, an environment Cabernet Franc thrives in.

Picked at the end of March by hand, gently foot crushed at the winery then tipped into a tank, which then was sealed up with extra CO<sub>2</sub> pumped in to retain freshness while the natural yeast built up and some berries started carbonic maceration. Pumped over just once a day for gentle extraction. Pressed and aged in neutral oak for six months before bottling

Minimal SO<sub>2</sub> additions

Bottled December 2024

Drink at room temp or try it slightly chilled!

### Analysis:

pH: 3.93

TA: 5.32g/L

RS: DRY

ALC/VOL: 12%

### Tasting Notes:

An exciting take on Cab Franc, dusty, dark red in colour, aromas of plum, red berries, tobacco and a hint of fresh thyme. The palate is delicious, juicy, fruity, with structure from the stems. The wine is cuddly and approachable. Designed to be drunk chilled, but lovely at room temp too. Match with chicken and mushroom risotto or a roast lamb with all the trimmings!



# Wine by Jenny Dobson

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## Francie – 2024 Hawke's Bay Cabernet Franc

### Contact Information:

Jenny Dobson

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🌐 winebyjennydobson.co.nz

☎ +64 6 839 5780

### Tasting Notes:

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### Distributor:

Armadale Cellars

✉ phil@armadalecellars.com.au

LUC: \$33.00AUD

## Francie

By Jenny Dobson

2024 Hawkes Bay Cabernet Franc



### Background

Francie, born in 1929 is Doris's 1<sup>st</sup> born daughter, elder sister to Patsy and my mother.

With an easy smile and ready laugh, Francie's nature epitomizes, beguiling. Once you get to know her, you discover her backbone of determination. (She is after all Doris's daughter).

Francie, my Tribute Wine, is aptly named. Made with organically grown Cabernet Franc and matured in seasoned French oak, Francie typifies the easy charm of the grape variety and beguiles the senses with its velvety texture and gently, lingering, fine structure.

*Fragrant red rose and spicy chocolate coated raspberries wrapped in tobacco scented velvet and gently laced with a ribbon of firm satin.*

### Cabernet Franc

Also known as Breton in the Loire Valley and Bouchet in Bordeaux, DNA fingerprinting has identified Cabernet franc as one of the parents of Cabernet Sauvignon. It has thinner skins than Cabernet Sauvignon and ripens earlier.

### Hawkes Bay

Although the plantings of Cabernet Franc in Hawkes Bay are meagre, the vines thrive in our stony soils and temperate; ocean influenced climate, to consistently produces wines with a great varietal intensity and a texture unique to the Hawke's Bay growing conditions. Wines that loudly announce their sense of place. I have been intrigued by the promise of wines made from Cabernet Franc since arriving in Hawke's Bay in 1996. Francie is the realisation of those years of fascination with Cabernet Franc.

### Vineyard and Winemaking

As with Doris, the choice of vineyard is crucial to the character of Francie. The vines have age and are organically grown. They are resilient and gnarly and ooze their own wild unique character. The vineyard overlays the fragrant red fruits of Cabernet Franc with a smoky crushed manuka leaf character. My winemaking is very simple and highly attentive. The grapes are fermented with indigenous yeast and working of the cap during fermentation is by foot plunging (my feet). Maceration of the new wines and skins is cool and long and the pressing is carried out gently in a basket press. Francie 2024 has matured in seasoned French oak for 17 months and gained complexity and refinement.

*Be charmed by Francie in her youth and continue to enjoy the complexity enhanced by bottle maturity.*

# Directory

## Albariño Brothers

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## Amoise Wines

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## Wines by Jenny Dobson

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*“Although I had tasted a few wines from Hawke’s Bay prior to my arrival, I simply didn’t fully grasp what this warm North Island region was capable of, and how truly unique it is.”*



Daenna Van Mulligan

[www.winescores.com](http://www.winescores.com)



**HAWKE'S BAY WINE**  
NEW ZEALAND