



HAWKE'S BAY WINE
NEW ZEALAND

Red Blends 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
GLOBAL NETWORK | A WORLD OF EXCELLENCE

Hawke's Bay Red Blends

Hawke's Bay is internationally recognised as New Zealand's leading region for premium red blends, producing wines of depth, structure, and longevity that stand confidently on the global stage. Built primarily around classic Bordeaux varieties—Cabernet Sauvignon, Merlot, and Cabernet Franc—these wines are a cornerstone of the region's identity and a proven expression of its warm-climate potential.



At the heart of this success is Hawke's Bay's exceptional terroir. The free-draining, heat-retentive soils of the Gimblett Gravels, the red metal and clay loams of the Bridge Pa Triangle alongside other unique sites provide ideal conditions for growing Bordeaux varieties. Combined with long, warm growing seasons and cooling maritime influences, these environments allow for extended ripening, enabling grapes to develop full flavour, tannin ripeness, and complexity while maintaining balance.

Hawke's Bay red blends are defined by their richness and structure. Aromatically, they show dark berry and plum fruit layered with notes of cassis, spice, cedar, and dried herbs. On the palate, they offer

concentration and depth, supported by fine, ripe tannins and well-integrated oak.

While immediately expressive, the best examples also possess excellent ageing potential, evolving into wines of elegance and nuance over time.

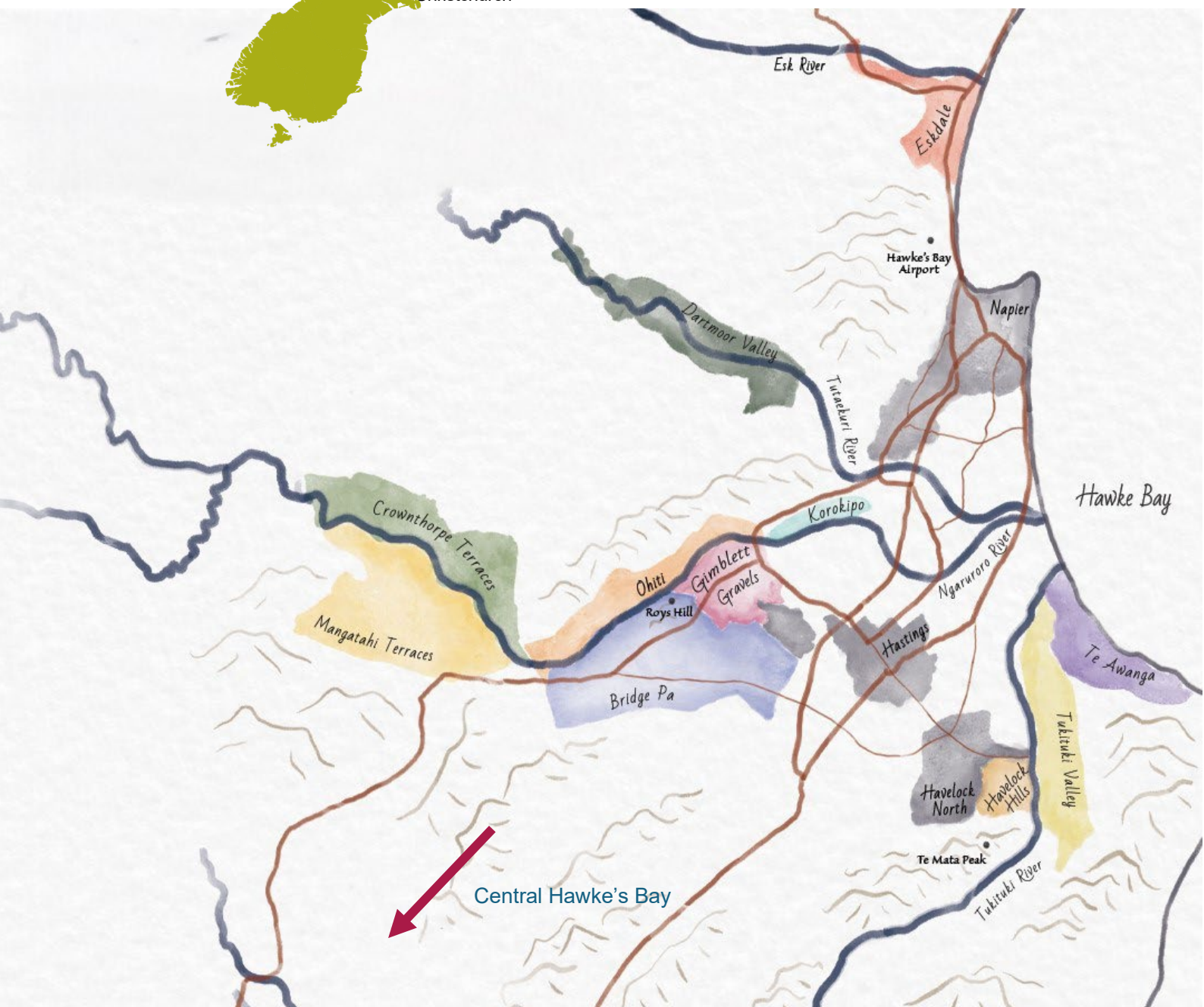
Winemaking plays a critical role, with a strong emphasis on site selection, low cropping, and careful blending to achieve harmony and balance. Techniques such as extended maceration and maturation in French oak enhance texture and complexity, while allowing the character of each vineyard site to shine through.

Consistency across vintages further reinforces the region's reputation. Hawke's Bay regularly produces high-quality red blends, supported by both climatic reliability and a deeply experienced winemaking community.

These wines have earned significant international acclaim, frequently performing well in global tastings and competitions.



Hawke's Bay red blends combine power with precision, delivering wines of authenticity, structure, and enduring appeal, firmly placing the region among the world's great producers of Bordeaux-style blends.



Hawke's Bay Wine Red Blend Masterclass Led by:

Jason Stent

Jason Stent is one of Hawke's Bay's most respected winemakers, with a career spanning more than 30 years' experience crafting wines that express place, balance and authenticity.

Raised in Hawke's Bay, Jason's passion for fine wine was sparked while racing amateur cycling in Bordeaux in the early 1990s after a formative tasting of a 1961 Chateau Haut-Brion.

After returning to New Zealand to study viticulture and oenology, Jason began his winemaking career in 1995 at Sacred Hill Wines, spending 13 years helping shape some of the winery's most acclaimed Chardonnay, Syrah and Bordeaux-style red wines.



Since joining Paritua as Chief Winemaker in 2008, Jason has played a defining role in establishing the Bridge Pa Triangle estate among Hawke's Bay's leading producers. Working with organically farmed vineyards on the region's famed red metal gravels, he is particularly recognised for elegant, age-worthy Bordeaux blends and Syrah that reflect both varietal purity and terroir. Under his leadership, Paritua achieved full organic certification in 2022.

Known for his thoughtful, site driven approach and deep understanding of Hawke's Bay's diverse growing environments, Jason bring exceptional insight to this Hawke's Bay Wine Red Blends Masterclass.

Tasting Notes

Hopesgrove Estate

Pinot Noir 2024

Contact Information:

Pieter Koopman

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🌐 hopesgrove.com

Tasting Notes:

PINOT NOIR 2024

CLONE: 114,115, 667, 777, Abel

PLANTED: 2006

ROOTSTOCKS: 3309

SOILS: Sandy clay loam on limestone substrate.

North facing at base of hillside slope.

DENSITY: 4166/Ha, 1.5 X 1.6 spacing

PRUNING: 2 cane, VSP

YIELD: ~3.5 t/Ha

HARVEST DATE: 28 February, 2024

HARVEST COMPOSITION:

Brix: 23

pH: 3.2

T.A.: 9 g/L

WINE COMPOSITION:

Titrateable Acidity: 5.8 g/L

Residual Sugar: <0.2 g/L

Alcohol: 13%

WINEMAKING:

Hand picked 70% destemmed, 30% whole bunch. Cold Soaked for 5 days until start of natural fermentation. Hand plunged two times a day. After fermentation, the wine was left on skins for extended maceration of 10 days, until the tannin development seemed optimal.

MATURATION:

9 months in 1 - 3 year old french oak barrels.

WINEMAKER'S TASTING NOTES:

A bright vibrant ruby hued wine that offers lovely varietal aromas of big red strawberry, cherry and lilac, with hints of savoury herbs and floral notes. Medium/light bodied palate with a finely balanced delicate structure that slips pleasingly across the palate with soft, silky tannins and mouthwatering, generous sweet fruit.



Decibel Wines

Decibel Malbec 2023

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Tasting Notes:



DECIBEL MALBEC 2023

Praise for 2023 Vintage:

92 Points - Winefolio

91 points - The Real Review, Stephen Wong MW

91 Points - James Suckling

4.5 Stars - Yvonne Lorkin

Winemakers Notes:

Hawke's Bay, on New Zealand's North Island, enjoys dry summers with cool nights. This Malbec comes from the Bridge Pa Appellation on the Heretaunga Plains, known for silty-loam soils with free-draining red metal of alluvial and volcanic origin, yielding wines with lush fruit and soft tannins. The 2024 vintage was a recovery from the tumultuous 2023 vintage that included Cyclone Gabrielle. And what a recovery it was! The summer was glorious, the fruit was concentrated and by the time autumn hit Hawke's Bay the evenings were cool, allowing for an extended ripening period.

Two vineyard blocks are represented in this wine; one is certified organic and hosts the more traditional 595 clone, the other in conversion to organics and home to our beloved "Dr Rod" clone that gives an intensity of dark fruit flavour, concentration and silkiness. Both blocks were picked in mid-April at prime sugar levels, the fruit was destemmed and lightly crushed to encourage slow skin breakdown. Each vineyard block fermented separately, with a 5-6 day cold soak before wild fermentation began. Fermentation lasted 13-18 days, followed by 15 days of extended skin contact, completing malolactic fermentation. After pressing and settling, the wine was racked off sediment in late May and aged in seasoned barriques and puncheons to highlight delicate tannins over oak.

Tasting Notes:

Deep in colour, this wine opens with an evocative cigar lounge character, showing ash, smoke, and red pepper. A savoury, gamey edge hints at something wild, while with air darker fruit begins to unfold, revealing ripe blueberry, blackberry, and a subtle mineral note. There is also a gentle lift of mānuka honey and a touch of mezcal-like intrigue in the background. The palate is unexpectedly lively on entry, belying its depth and suggesting a long future ahead. Juicy hints of sweet strawberry bring brightness through the mid-palate, though it is the fine-grained, chalky tannins that define the structure. Persistent and textural, they carry the wine to a long, poised finish, leaving a lasting impression of both energy and restraint.

All our wines are suitable for vegans and certified sustainable.

101 Warren Street S., Hastings, NZ | www.decibelwines.com | [@decibelwines](https://www.instagram.com/decibelwines)

Harvest Data:

Picking Date	Early April
Brix	22 - 24
Subregion	Bridge Pa
Clones	595, Dr Rod

Winemaking:

Destemmed	100%
Fermentation Vessels	Open top fermenters
Cap Management	Punchdowns & pumpovers
Skin contact	Avg 30 days
Barrel selection	French barriques
New Barrel	0 %
Yeast	Natural
Elevage	15 months
Composition	100% Malbec

Wine Analysis:

Alcohol	14 %
Acidity	54.9 g/L
Dry Extract	28.9
Residual Sugar	0 g/L
Free sulphur	20 mg/L
Total Sulphur	50 mg/L



BY
Daniel Brennan
DANIEL BRENNAN

Stonecroft

Gimblett Gravels Serine Syrah 2023

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Tasting Notes:

Gimblett Gravels Serine Syrah 2023

The name 'Serine' came about after speculation over the origin of our oldest Syrah vines, which are the oldest Syrah vines in New Zealand. At one stage, it was thought the clone of Syrah might be Serine. That was never established but the name stuck. We pick our Syrah in a number of different batches, as we have different clones, vineyards and ages of vines. For the Serine Syrah we aim to make a serious wine which will develop in the bottle, but one which does not need to be cellared for years before drinking.

Vintage:

2023 was a vintage unlike no other we have experienced. At the start of the season, we were not affected by frosts and flowering was good. The weather was relatively cool for most of the season with more rain than usual and considerable disease pressure. We were then hit by Cyclone Gabrielle and thought the vintage could be a write off. Luckily, after the Cyclone the weather changed completely and the warm end to the summer through to early autumn meant we were able to leave fruit on the vines and take advantage of the sunny weather. We were pleased with the end result.

Wine:

Colour: Bright ruby red colour.

Aromatics:

A complex bouquet of raspberry and blueberry fruits together with spice and savoury notes with hints of pepper.

Palate:

Red and black fruit flavours with a smooth finish and brilliant acidity. Will develop further complexity with bottle age.

Technical Info:

Region:	Gimblett Gravels Wine Growing District®, Hawke's Bay.
Vineyard:	Roys Hill and Mere Road Vineyards.
Variety:	Syrah.
Harvest:	Hand harvested on 6 th and 16 th April 2023.
Vinification:	Fermented in open-top stainless steel fermenters. Hand plunged two times daily. Post fermentation soak for two weeks followed by maturation in barrel.
Maturation:	Matured in French oak barrels for 14 months.
Bottled:	October 2024.
Analysis:	Alc 12.5 % vol.
Closure:	Screwcap
Production:	270 cases.
Cellaring Potential:	4-6 years.




STONECROFT
HAWKE'S BAY

Bilancia

La Collina Syrah 2024

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+64 6 844 4301 | +64 274 555 409

Tasting Notes:

Distributor:

Beaune & Beyond



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LUC: \$112.00AUD

la collina

SYRAH

2024

la collina - (Italian) the hill

The 2024 growing season in Hawke's Bay proved to be a joy after the very interesting 2023 and the fickle 2022. The only issue in 2024 was the low crop levels (across all varieties). The fruit for this wine was hand harvested in perfect condition and this allowed for 100% whole bunch fermentation. The wine was fermented in open top fermentation vessels, pressed at dryness and transferred to barriques for élevage.

The aim is to produce a wine that shows the excitement of Hawke's Bay hillside Syrah. The 2024 *la collina* is a great example of this; spice, brambly and berry fruits with structure, length, velvety tannins and drinkability but still with the ability to age.

This is a great wine to enjoy now but will live for many years in your cellar. Cellar some and enjoy again, and again, over the next 15 - 20 years.

A vertical tasting in late 2025 of every vintage of *la collina* produced (starting with the inaugural 2002) showed the ageability of these wines with each vintage still having life in them.

Each wine is a journey not a destination!
(Ralph Waldo Emerson—kind of!)



Easthope Family Winegrowers

2024 Home Block Syrah

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Distributor:

The Wine Collective



Tasting Notes:

2024 HOME BLOCK Syrah

VINTAGE CONDITIONS

A prolonged winter delayed budburst, while a cool, windy spring further challenged the vines, leading to poor fruit set and exceptionally low yields. However, the warm, dry summer that followed nurtured a stunning vintage of ripe, intensely concentrated fruit.

THE VINEYARD

Home Block located in the Mangatahi district of Hawke’s Bay

Elevation	165 metres
Aspect	North Facing Slope
Soil	Deep Red Gravels
Year Planted	2014
Clone/Rootstock	100% Baileys on 3309 rootstock
Viticulture	4000 vines/ha, Cane pruned, Vertically shoot positioned

THE HARVEST	Picked on 4 th April 2024
Average Brix	22.8 brix
Yield	2 tonnes/ha or 15HL/ha

IN THE WINERY

Fermentation	100% whole bunch, hand plunged.
Total Time on Skins	2 weeks
Post Ferment	14 months in seasoned Chassin French Oak Puncheons.
Finishing	No fining, fine pad filtration, bottled on site.
Note	Our wines are not cold or heat stabilised, and therefore may form harmless sediment in bottle.



THE WINE

Tasting Note: *Deep garnet with crimson edges. Aromatically, blueberry, lavender, aniseed, and a flicker of black pepper. The palate is vivid and finely structured: lush fruit threaded with tannin and tension.*

ANALYSIS

Alc. 13.5%

pH. 3.80

TA. 5.1g/L

R/S <1g/L

CELLARING

Now, or bottle mature for up to 7 years.

Trinity Hill

Hommage Syrah

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Tasting Notes:

Distributor:

Footprint Wines, Nigel Frawley
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HOMAGE

Syrah | 2024

*Homage speaks of its place.
It is a definitive expression of New Zealand Syrah.*

Appellations
Gimblett Gravels, Hawke's Bay
Variety
100% Syrah
Clones
Mass Selection and Old Vine
Grad Clones
Harvest Details
1st - 15th April

Alc/Vol 13.5%
RS Dry
pH 3.82
TA 5.9 g/L

Winemaking

2024 was an exceptional Hawke's Bay vintage. Low yields combined with warmer than average temperatures and dry conditions encouraged fruit to achieve optimal ripeness and maintain excellent condition through harvest. Impeccable viticulture during the growing season ensured fruit quality of the highest order.

The hand-harvested low yielding Syrah grapes were de-stemmed and fermented in small open-top fermenters. Each parcel was gently hand-plunged during fermentation to aid optimum colour and tannin extraction. They were also fermented with a high proportion of whole berries, with 36% whole cluster. These winemaking techniques were used to increase aromatics, structural, and textural complexity.

Maturation in small 228L and large 5400L oak vessels were utilised to further enhance the distinct qualities of each parcel for 18 to 20 months, of which 72% were new. The final wine was blended in November 2025 and bottled in late February 2026 with no fining and minimal filtration.

The wine is intense and concentrated in the mouth with fine-grained tannins providing a powerful, yet silky texture.

”

The Wine

2024 Homage is a beautiful aromatic wine. A floral, scented nose of blueberry and violet dominate with spice and liquorice aromatics sitting in the background. The wine is intense and concentrated in the mouth with fine-grained tannins providing a powerful, yet silky texture. Balanced acidity and supportive oak ensure the wine remains vibrant, focused, and supple on the palate distinguished by exceptional length of flavour and a lingering spicy finish.

Drink now until 2044. Decant before serving.

Smith & Sheth

Cru – Heretaunga Cabernet Franc 2024

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Tasting Notes:



CRU

HERETAUNGA CABERNET FRANC 2024

Blend

86% Cabernet Franc, 14% Cabernet Sauvignon

Season Summary

A classic Hawke's Bay vintage, with low rainfall through the spring and summer months, along with a modest diurnal shift from the onset of ripening.

Viticulture

Old Cabernet Franc vines, clones 214 and 326 grown on silt loam over red metal with limestone influence from the Fratelli Vineyard in Bridge Pa. Cabernet Franc clone 214 and Cabernet Sauvignon clone 337 grown on fluvial gravels in our own Omahu Vineyard in the heart of the Gimblett Gravels. Sustainably grown to SWNZ standards with a nil residue spray program.

Harvest Date: 3 - 5 April 2024.

Winemaking

100% hand harvested. Gentle de-stemming to leave a large percentage of whole berries in the fermentation. Plunged over once or twice a day during fermentation to aid gentle tannin extraction. A range of barrel maturations - 30% of the blend for 13 months, and 70% for 8 months in 1-4 year old barrels. No fining.

Tasting note

Beautiful bright black cherry in colour. Lovely perfume of violets, roses and raspberry with a hint of Gimblett stone and dust. Bristling opening on the palate with flavours of raspberry, hints of black cherry, vanilla and charcoal finishing long and creamy with fine soft gravelly tannins. Delicious. Could even be slightly chilled over summer, cellar temperature.

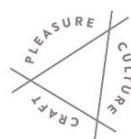
Chemical Analysis

Alcohol: 13.5%

TA: 5.2 g/l

pH: 3.78

Suitable for Vegetarian/Vegan: yes



A member of the Natural M.A.D.E family
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Platinum Cabernet Franc 2024

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Tasting Notes:

Distributor:

Bacchus Wine Merchant

TASTING NOTES ——— RANGE: PARITUA PLATINUM \

PLATINUM
CABERNET FRANC
2024

PARITUA
The Platinum Collection

Single Vineyard, Bridge Pa, Hawkes Bay

A rich brooding aroma of blackcurrant and blackberry, fragrant violets with dried herbs, dark chocolate and baking spice with oyster shell underlining the complex bouquet. This is a finely balanced wine with a velvet texture, dark plum, blackberry, a seamless concentrated palate with fine grained tannins, with a hint of cocoa powder cedar and vanilla oak giving this Cabernet Franc great structure and length.

VITICULTURE \

Our Cabernet Franc vines are grown at our Paritua Vineyard on Maraekakaho Road. The vines are managed to crop light and have good fruit exposure. Fruit thinning takes place to one bunch per cane to maximize ripening potential. Harvest is all by hand once the grapes have achieved physiological ripeness.

WINEMAKING \

Whole bunches are destemmed and partially crushed. After a short cold soak the ferment is started and kept under 30°C. Regular pump-overs will keep the cap submerged and extract the fine skin tannins present in this wine.

Malo-lactic fermentation takes place in tank and the wine is put to barrel post maceration. The wine is racked once before bottling in June of the year following harvest. We use French oak barriques of which 50% are new.

BEST DRINKING \

Recommended drinking from 2026 till 2040+.

BLEND \

Cabernet Franc 100%

ALCOHOL \

Alcohol 14% alc

FOOD MATCH \

Wild pork game
Red meats
Game fowl dishes
River fish



Pask

Declaration Red Blend

Contact Information:

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Tasting Notes:



DECLARATION CABERNET, MERLOT, MALBEC 2024

Wine maker | Matt Patterson-Green & Nigel Sheridan

Alcohol | 13.5% **Residual sugar** | <1g/l **pH** | 3.65 **TA** | 5.8g/l

Tasting Notes | Inky ruby-crimson in the glass, this 2024 Cabernet-dominant red blend is a classic expression of the Gimblett Gravels. The aromas are immediately complex and savoury - ripe blackcurrant, dark plum, and blackberry interwoven with graphite, crushed stone, and subtle notes of cedar, tobacco leaf, and dried thyme. The palate is firmly structured yet polished, with concentrated dark fruit flavours complemented by hints of cocoa, espresso, and fine spice. There is a real richness and suppleness to the texture, balanced by a strong backbone and excellent definition. Fine, persistent tannins and fresh acidity drive a long, mineral-edged finish — a wine that promises excellent cellaring potential while remaining very approachable in its youth.

Vineyard | Fruit was selected and hand harvested from the Watercourse block of our Estate grown vineyard in the heart of the Gimblett Gravels.

Weather | Vintage 2024 was a nice return to vintages of old, following the cyclone event in 2023. Warm weather leading up to and through Christmas meant we have fruit that was in advance of the long-term average. A few short term rain events in late January refreshed the vineyards and allowed us to slow things down and in late March harvest fruit that was physiologically ripe with crunchy acid and fresh complexity.

Harvest | 100% Gimblett fruit, 54% Cabernet Sauvignon, 23% Merlot, 23% Malbec.

Vinification | Crafted entirely from fruit sourced from the Watercourse Block, this blend comprises 54% Cabernet Sauvignon, 23% Malbec, and 23% Merlot. Fermented using 100% wild yeast in small batch fermenters with hand plunging, the wine underwent full malolactic fermentation for a seamless, integrated texture. Matured for 18 months in a combination of barriques and puncheons, 45% new oak, before being bottled dry in February 2026.

Craggy Range Vineyards

2024 Sophia

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Tasting Notes:

LUC: \$108.27AUD

2024 Sophia

GIMBLETT GRAVELS, HAWKE'S BAY

Sophia, the height of elegance and longevity, predominantly showcases Merlot, complemented by Cabernet Sauvignon and increasingly significant Cabernet Franc. Crafted at our Giants winery, Sophia embodies opulence and ripe flavours with a tannin structure supporting extensive ageing. With vines now over 25 years old, our distinct Merlot blocks contribute aromatic elegance and plush power. Evolving winemaking techniques yield depth and balance with silk-laden tannins accentuated by elevated perfume.

TASTING NOTE

79% Merlot, 20% Cabernet Sauvignon, 14% Cabernet Franc

Aromas of blackcurrant, plum and violet with hints of cedar and cocoa. The palate is powerfully concentrated, medium- to full-bodied, showing a plush Merlot core framed by Cabernet structure. Intense blue fruits and dried floral notes are present, and tannins are prominent yet chalky, ripe and long. A Sophia of poise and authority, where power is shaped by restraint, and elegance defines its expression.

WINEMAKING

A cool, late winter delayed budbreak, followed by a mild, wind-influenced spring that naturally moderated yields. A warm, dry summer allowed for extended hangtime, resulting in an exceptional season of both concentration and freshness. Merlot from Block 24 (clone 481) was hand-harvested, setting the foundation for Sophia, with both Cabernet components following as they reached optimal ripeness. Each parcel was meticulously bunch-sorted, then berry-sorted, retaining whole berries before being gently transferred to closed-top French oak cives. Fermentation proceeded over 21-23 days at our purpose-built Sophia winery. Each block was matured separately in French oak, preserving the individuality of each component. The final blend was returned to oak for a further 6 months of maturation before being bottled in October 2025. Released September 2026.

ALCOHOL 14.5 | PH 3.64 | ACIDITY 5.91 g/l



2023	Not produced	
2022	95 Points	Stephen Wong MW
	18.5 Points	Matthew Jukes
	17.5 Points	Jancis Robinson MW
2021	97 Points	Bob Campbell MW
	98 Points	Huon Hooke
	18 Points	Richard Hemming MW
2020	17.5 Points	Jancis Robinson MW
	97 Points	Bob Campbell MW
	97 Points	James Suckling
2019	97 Points	Bob Campbell MW
	17 Points	Jancis Robinson MW

Te Mata

Coleraine '24

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Tasting Notes:

Distributor:

Red & White Australia

LUC: \$96.10AUD

COLERAINE '24

Coleraine is New Zealand's most famous red wine. First produced in 1982, this classic blend of cabernet sauvignon, merlot and cabernet franc displays the concentration, complexity and elegance found in the world's finest wines.



ORIGIN

Coleraine derives its name from the Coleraine vineyard, home of John and Wendy Buck of Te Mata Estate. John's late grandfather was born in Coleraine in Northern Ireland and the name has been maintained through the family home to the wine. A single vineyard wine until 1989, Coleraine is an assemblage of the finest wines produced from distinct plots within Te Mata Estate's oldest vineyards first planted in 1892.

VINEYARDS

The grapes for Coleraine '24 were hand harvested from Te Mata Estate's Hawke's Bay vineyards between 31 March and 8 April 2024.

WINEMAKING

Each parcel of grapes was destemmed before a traditional warm-plunged fermentation and extended maceration on skins. The resulting wines were then run to predominately new French oak barrels for 19 months' maturation, with 70% being new oak. Throughout this time, they were regularly topped and racked. The assemblage was made in November 2024 and the finished wine was bottled in December 2025. The final blend is 58% cabernet sauvignon, 31% merlot and 11% cabernet franc.

TASTING NOTE

A deep, brilliant crimson with a vibrant purple core, Coleraine '24 opens with an alluring bouquet of fresh roses, cassis, dark cherries and blackberries. Layers of dark chocolate, nori, black olive and subtle cedar add complexity, while lifted florals and a savoury coastal nuance enhance its depth, precision and beauty.

On the palate, a concentrated wave of red and dark fruit flows over velvety, cocoa-powder textures, as expansive, silky tannins weave seamlessly through the wine. This enormity of scale is highlighted by a fine, focused acid line that drives through to a finish of exceptional length. With immense power held in delicate restraint, Coleraine '24 is destined to unfurl over decades.

CELLARING POTENTIAL

Coleraine '24 is closed with a Diam 30 cork and will evolve in the bottle for at least 15 years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	Total acidity as tartaric	Alcohol	Residual Sugar
3.63	5.1gpl	13.5%	Dry



Villa Maria

Ngakirikiri Cabernet Sauvignon

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Tasting Notes:

2024 Villa Maria Ngakirikiri Tasting Notes

'Ngakirikiri' in Māori refers to the unique soils that define the Gimblett Gravels growing appellation, uniquely situated on the former Ngaruroro riverbed which was left exposed following a historically significant flood event which permanently changed the course of the river in 1867. The first vines were planted in these arid soils in the 1980's and this small area of 800Ha has since become New Zealand's epicentre for premium full-bodied red wine production with a reputation for beautifully balanced, thought-provoking wines.

Ngakirikiri is predominantly Cabernet Sauvignon from mature, low-yielding vines left thriving in this unique Gimblett Gravels terroir, and is only bottled when vintages produce truly exceptional wine for consideration. This flagship wine represents the pinnacle of our winemaking achievements and a milestone in Villa Maria's history.

Tasting Note The 2024 Ngakirikiri unfolds in the glass to reveal expressive aromas of dried herb and floral notes underpinned by sweet cherry and cassis. The complex fruit and floral notes are complimented by savoury elements of cigar box and mocha. The palate is elegant and refreshing with the fresh fruit and oak spice flavours framed by juicy acidity and fine tannins. The 2024 vintage has resulted in a fine example of a Hawke's Bay red wine that will evolve and soften with age. Whilst approachable young, patient cellaring over the next 8-12+ years will be rewarded.

The Season Hawkes Bay with its coastal location and proximity to mountains typical maritime climate with an influential diurnal temperature range. Gimblett Gravels is located inland and experiences temperatures typically warmer than its neighbouring localities consistent level of ripeness to be achieved by low yielding vines planted in free drainage.

The start of the 2024 growing season was cool with good soil moisture levels allowing a strong canopy to establish for the growing season. The cool Spring led to a small fruit set and a low yield for the vines to carry for the Summer. From December, the weather changed to hot and dry for the rest of the season which allowed excellent flavour development in the small berries and the fruit was in pristine condition when harvested in early April. The 2024 vintage can be regarded as excellent in Hawke's Bay and has resulted in fine wines with varietal expression, concentration and elegance.

Technical Varieties: 95% Cabernet Sauvignon, 5% Merlot
Location of vines: Gimblett Gravels
Planting density vines / Ha: Predominant planting 3129 vines/Ha
Average vine age: Predominant planting between 1998-2000 with east-west orientation
Cropping rate: 3-5T/Ha
Harvest dates: 10-11th April
Fruit handling: 100% destemmed then gently crushed into concrete open-top fermenters
Days cuvaion: 21 days

Cap management: Hand p
Total months maturity in barrel including 2 x rackings with air.
Type and % new barriques: French 225L Bordeaux Export Barriques, 45% new
Residual sugar in g/L: 0.23 g/L
pH: 3.69
TA: 6.02 g/L
Alcohol: 14%
Bottled: January 202



Directory

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“I cannot think of another wine region in the world that is capable of producing world class Chardonnays alongside Red Blends to challenge Bordeaux and Syrah’s to rival the Rhone.”



Jasper Morris MW



HAWKE'S BAY WINE
NEW ZEALAND