



# DESTINY BAY

DESTINAE  
TASTING NOTES



*Destiny Bay Vineyards  
Waiheke Island*

*Hawkes Bay*

*Martinborough*

*Marlborough*

*Central Otago*

The Destiny Bay wine you own has been handled with great care from the time the grapes were grown, vinified, bottled and cellared at Destiny Bay. To protect your investment and ensure that you enjoy this wine for many years, please consider the following:

### **Temperature & Breathing**

Minor temperature changes dramatically impact the flavour and aroma of wine. Our wine should be served between 17-20°C. It is better to err on the side of 'too cool' rather than 'too warm'. Also, the practice of uncorking, decanting and allowing the wine to breathe prior to serving is essential. We recommend allowing our wine to breathe for thirty minutes and up to a few hours. Typically, the older the wine, the less time it needs to breathe prior to serving.

### **Cellar Temperature & Storage**

Wine should be stored horizontally in dark conditions of 10-15° Celsius and ~70% humidity. Temperatures above 15°C can lead to premature ageing. If you do not have a wine cellar, a low point in your home that is cool and stable in temperature is a good alternative. Never store fine wine in a rack above the refrigerator or stove, or in direct sunlight.

### **Initial Ageing**

At Destiny Bay, we bottle age our wines for 2-3 years prior to release to ensure they can be enjoyed from the time you receive them. How long to age a wine is often a matter of personal preference and many of our collectors enjoy our wines at all stages of their evolution. Typically, a bottle opened in the first few years will offer more fruit forward notes while further ageing will soften the tannins and develop more complex tertiary aromas. Our recommendation is to try one of your wines a few months after receiving it to allow it to "rest" from its journey to your cellar and assess how its evolution meets your personal preference. There is no right or wrong answer and this is part of the journey and enjoyment of cellaring a fine wine.

### **Cork Closures**

Our research has shown that wines which are cellared for more than two years show significant improvement in bottle ageing when sealed with natural cork rather than a screw cap or a synthetic cork. We use the highest quality corks available, but problems can still arise. If one of our wines exhibits cork taint please contact us at [www.destinybaywine.com/contact](http://www.destinybaywine.com/contact) to request a replacement bottle or credit and obtain information about what to do with the wine.

### **Sediment/Deposits**

Destiny Bay wine is minimally filtered. During cellaring and maturation of the wine, deposits and sediments will form in the bottle. These can be removed by decanting the wine prior to serving.



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2015

Estate Bottled

Wine of New Zealand

33% Cabernet Sauvignon, 32% Merlot,  
19% Cabernet Franc, 11% Malbec,  
5% Petit Verdot

Grown, Produced and Bottled By  
Destiny Bay Wines  
379 Gordons Road, Waiheke Island

**Vintage Detail:** Warm & dry spring, above average temperatures & sunshine hours with below average precipitation from veraison to harvest.

**Vinified Tonnage/Acre:** 1.4 - 1.8 tonnes

**Brix:** 24.2 - 26.2

**Maturation:** 10 months in 60% French Oak & 40% American Oak

**Cooperage:** 35% new barrels, 65% 1 year barrels

**Cases Produced:** 489

**Alcohol:** 14.5%

## WINEMAKER'S TASTING NOTES:

Deep scarlet colour and blue tinged, this Destinae appears concentrated on visual appearance alone. The aroma expresses intense berry coulis notes owing to a shorter oak exposure used this vintage. The wine then opens up to express blueberry and subtle pepper notes. On the first taste the forepalate shows blackberry and cherry, but is soon followed by firm and driving Cabernet typicity. Finally, an empty glass and long taste reveals oak characters which are restrained, but support a long finish with touches of graphite, pencil shavings and cocoa. The overall tannin and concentration profile shows that this is a wine which is rewarded by decanting when young and has a very long life ahead of it.

**ENJOY FROM:** 4-15+ years from vintage.