



DESTINY BAY

MYSTAE
TASTING NOTES



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 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.



DESTINY BAY

MYSTAE

2015

Estate Bottled

Wine of New Zealand

48% Cabernet Sauvignon,
30% Merlot, 11% Cabernet Franc,
7% Malbec, 4% 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 **pH:** 3.64 **TA:** 6.0

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

Cooperage: 40% new barrels, 60% 1 year barrels

Cases Produced: 328

Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:

Deeply coloured with violet and blue tinges, the Mystae expresses a Cabernet dominant aromatic profile underpinned by black fruits and subtle baked bread notes. After a vigorous swirl there are hints of chocolate and a first taste broadly coats the palate showing excellent tannic structure. Further tasting reveals cranberries, pink peppercorns and a rich earthy quality that shows this particular Mystae owes its blending inspiration to the Haut-Médoc. Even though this wine is not overtly fruit forward, it has an inviting sweetness and provides a remarkably long finish. An excellent wine to pair with cheese and game. As it evolves in the cellar, look for more sweet tobacco, licorice and forest floor qualities.

ENJOY FROM: 4-15+ years from vintage