



DESTINY BAY

AEOLUS

2004

Estate Bottled
Wine of New Zealand
53% Merlot,
34% Cabernet Sauvignon,
13% Cabernet Franc

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

Vintage Detail: Moderate - Warm
Vinified Tonnage/Acre: .7 - 1.1 tonnes
Brix: 23.5 - 24.4 **pH:** 3.62 **TA:** 6.23
Maturation: 10-15 months in French & American Oak
Cooperage: 100% new barrels
Bottled: January 2006
Cases Produced: 237
Alcohol: 13.0%

WINEMAKER'S TASTING NOTES:

The nose has earthy, leathery, mushroom complexity with hints of guava and dark cherry. The mouth feel is plump with a persistent soft tannin sensation on the tongue, which reflects the influence of Cabernet Sauvignon and Cabernet Franc grapes (47% of the blend). This wine exhibits excellent balance and long flavour. We expect this wine to peak between 2008 and 2009, or longer if carefully cellared.

FOOD MATCH: Fresh Pasta with red sauces, mild soft cheese, fruit desserts.

CELLARING: 4-8 years from vintage