



DESTINY BAY

MAGNA PRAEMIA

2004

Estate Bottled
Wine of New Zealand
62% Cabernet Sauvignon,
18% Cabernet Franc, 12% Malbec,
8% Merlot

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

Vintage Detail: Very Warm

Vinified Tonnage/Acre: .7 - 1.1 tonnes

Brix: 23.5 - 24.4 **pH** 3.68 **TA** 6.05

Maturation: 10-15 months in French & American Oak

Cooperage: 100% new barrel

Bottled: January 2006

Cases Produced: 68

Alcohol: 13.2%

WINEMAKER'S TASTING NOTES:

The nose has an intense blackberry, chocolate and vanilla character with hints of fresh leather, sweet red pepper and guavas. It is lush and harmonious in the mouth with soft sweet tannin coating the tongue. There also is a subtle mushroom complexity in the aftertaste with immaculate balance and long presence. This is a seductive wine that will cellar well for seven to twelve years or longer according to cellar conditions.

FOOD MATCH: Beef and Lamb dishes with braised root vegetables, hard cheeses, dark fruit desserts

CELLARING: 7-12+ years from vintage