



DESTINY BAY

MYSTAE

2004

Estate Bottled
Wine of New Zealand
43% Cabernet Sauvignon, 37% Merlot
15% Cabernet Franc, 5% Malbec

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:** 3.64 **TA:** 6.15
Maturation: 10 months in French & American Oak
Cooperage: 100% new barrels
Bottled: December 2005
Cases Produced: 344
Alcohol: 13.3%

WINEMAKER'S TASTING NOTES:

The nose has an intensely sweet smell of cassis and blueberry with spicy hints of soft licorice and cinnamon. In the mouth, it is extremely subtle and plump with an extraordinarily fine caress of tannins. It is a very well balanced wine displaying some freshness on the back palate which bodes well for cellaring. Although tempting to drink now, this wine will cellar well over the next five to eight years or longer.

FOOD MATCH: Lamb or Game, Aged Brie & washed rind cheeses, dark chocolate.

CELLARING: 5-8+ years from vintage