



DESTINY BAY

THE COLLECTION



Destiny Bay Vineyards
Waiheke Island

Hawkes Bay

Martinborough

Marlborough

Central Otago

Temperature & Decanting

Minor temperature changes dramatically impact the flavour and aroma of wine. Our wine should be served between 15-18°C. It is better to err on the side of 'too cool' rather than 'too warm.' Additionally, 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.

“Prime” or “Season” your Decanter/Glasses

We recommend you “Prime”, or “Season”, your wine glasses/decanter before pouring a full glass. This simple process can remove any dust, cardboard smells, or residual dishwashing detergent that could hinder/alter the aromatics of the wine. Simply pour ~1-2 teaspoons of wine into your glass/decanter and slowly roll the wine around the glass to coat the entire surface. This wine can be poured into the next glass and repeated. Discard or drink this wine and then pour as usual.

Cellar Temperature & Storage

Wine should be stored horizontally in dark conditions of 12-15° 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

Destiny Bay bottle-ages your wines prior to release to ensure they can be enjoyed when 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 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 +64 9 600-2050 or collector@destinybay.co.nz 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.

The 2005 vintage was a milestone for Destiny Bay Vineyards. Mature vines and new plantings flourished in ideal weather conditions on Waiheke Island. Adding to the excitement of optimal growing conditions was the arrival of the first fruit from new Cabernet Sauvignon clones. In combination with fruit from earlier plantings, the wine-making team now had an even more expansive range of choices in assemblage that expressed the diverse varietal and micro-climate characteristics of the vineyard.

The warm and dry weather on Waiheke Island from fruit-set through harvest was considered by many to be the best grape growing conditions in over a decade. Early January brought a modest amount of rain that enhanced pre-veraison tannin development, followed by hot and sunny days for the remainder of the month. Clear skies, moderate temperatures and a very dry April enabled clusters to reach peak physiological ripeness. The extended period of fine and stable weather fulfilled a winemaker's dream to make harvest decisions without the pressure of over-ripening or inclement weather.

The soft, seductive texture and finesse of the 2005 vintage not only established a foundation for the style of Destiny Bay's cabernet blends, but also foreshadowed the depth and complexity of wines to come.

Though tempting to drink now, these wines have great potential and will reveal their full story in the years to come.

Sean Spratt

Winemaker



DESTINY BAY

MYSTAE

2005

Estate Bottled

Wine of New Zealand

49% Merlot, 35% Cabernet Sauvignon,
12% Cabernet Franc, 4% Malbec

Grown, Produced and Bottled By
Destiny Bay Wines

379 Gordons Road, Waiheke Island

Vintage Detail: Very Warm

Vinified Tonnage/Acre: 1.3 - 2.1 tonnes

Brix: 23.4 - 25.1

Maturation: 10-15 months in French & American Oak

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

Cases Produced: 610

Alcohol: 13.9%

WINEMAKER'S TASTING NOTES:

A deep ruby/purple color is accompanied by scents of dense plum, dark berries, subtle spicy vanilla and lifted nuances of preserved guava. An impeccable integration of new and old oak give a medium body, terrific palate penetration and purity, and fine-grained tannins. The Mystae 2005 is a well balanced and seductive wine that displays alluring length.

ENJOY FROM: 8-10+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2005

Estate Bottled
Wine of New Zealand
74% Cabernet Sauvignon,
13% Merlot, 8% Malbec,
5% Cabernet Franc

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

Vintage Detail: Very Warm

Vinified Tonnage/Acre: 1.3 - 2.1 tonnes

Brix: 23.4 - 25.1

Maturation: 10-15 months in French & American Oak

Cooperage: 70% new barrels. 30% 1-2 year barrels

Cases Produced: 321

Alcohol: 14.0%

WINEMAKER'S TASTING NOTES:

Nose reveals intense black fruits, dark chocolate and french vanilla characters with hints of fresh leather, cinnamon and roasted red pepper. Lush and well-balanced in the mouth with a dense coating of fine, ripe tannin across the tongue. The wine finishes with rich spices, subtle mushroom complexities and persistent, dark fig flavours - all lifted up by superb acid balance.

ENJOY FROM: 15+ years from vintage

The exceptionally warm spring and summer of 2006 produced growing conditions that exceeded even the standard set by 2005 – a vintage heralded by many as the best of the decade.

Calm, warm, and dry spring weather created an ideal platform for fruit set. An abundance of large bunches with evenly set berries allowed for selective crop reduction to achieve the targeted 2.3 tonnes per acre with fruit in near perfect condition.

Consistent high temperature throughout the summer months, with an occasional rain shower, supported the development of a dense tannin base, optimal fruit ripeness and balance.

Harvest concluded on April 7th under a thunderous black sky. Fruit from the final pick of the LC10 Cabernet Sauvignon arrived at the winery in immaculate condition just a few hours before the commencement of ten days of rain.

Wines begin revealing their secrets early in the wine making process. The 2006 vintage was no exception showing promise and character early during fermentation with exceptional richness and deep, dark colour. After three-and-a-half years of barrel and bottle aging, these wines are exhibiting superb balance, depth, elegance and opulence.

The 2006 Destinae, Mystae and Magna Praemia reflect the soft and subdued notes that are Destiny Bay's signature and demonstrate the vineyard's potential.

Seductive and approachable, these wines will continue to develop for decades when cellared properly.

Sean Spratt

Winemaker



DESTINY BAY

DESTINAE

2006

Estate Bottled
Wine of New Zealand
46% Cabernet Sauvignon,
22% Merlot, 16% Cabernet Franc,
16% Malbec

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

Vintage Detail: Very Warm

Vinified Tonnage/Acre: 1.1 - 2.3 tonnes

Brix: 23.6 - 26.1

Maturation: 10-15 months in French & American Oak

Cooperage: 50% new barrels 50% 1-year barrels

Cases Produced: 1016

Alcohol: 13.7%

WINEMAKER'S TASTING NOTES:

Deep crimson with a bright ruby color. The nose exhibits a discreet, smoky bouquet that reveals notions of fresh rhubarb, tamarillo, dark plums, and subtle cider. In addition to its aromatic complexity, Destinae presents classic elegance and delicacy coupled with firm acidity, subtle soft tannins in the mouth and a long finish.

ENJOY FROM: 8-10+ years from vintage



DESTINY BAY

MYSTAE

2006

Estate Bottled
Wine of New Zealand
57% Cabernet Sauvignon, 22% Merlot,
17% Cabernet Franc, 4% Malbec

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

Vintage Detail: Very Warm

Vinified Tonnage/Acre: 1.1 - 2.3 tonnes

Brix: 23.6 - 26.1

Maturation: 10-15 months in French & American Oak

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

Cases Produced: 398

Alcohol: 13.7%

WINEMAKER'S TASTING NOTES:

Good density with deep ruby and brilliant garnet. Seductive aromas of black cherry, truffle, doris plums and macerated dark fruits balanced with fine tannins and enticing plumpness. A dense concentration of fruit and subtle earth notes deliver power and long, mouth-watering opulence.

FOOD MATCH: Beef or Lamb with mash and dark sauces, hard cheese.

ENJOY FROM: 8-10+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2006

Estate Bottled
Wine of New Zealand
74% Cabernet Sauvignon,
14% Merlot, 7% Cabernet Franc,
5% Malbec

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

Vintage Detail: Very Warm

Vinified Tonnage/Acre: 1.1 - 2.3 tonnes

Brix: 23.6 - 26.1

Maturation: 10-15 months in French & American Oak

Cooperage: 70% new barrel

Cases Produced: 174

Alcohol: 13.6%

WINEMAKER'S TASTING NOTES:

Dense Ruby and deep crimson colour with a youthful appearance. The palate expresses hints of sweet cigar, blackberry, cherry liqueur, sweet spice and dark roses. The mouth is plump and seamless with tannin and acid on the finish that presents wonderfully woven components and superb balance. Power and elegance that will cellar for 15 years and beyond.

ENJOY FROM: 15+ years from vintage

The 2007 growing season presented the greatest weather challenge ever faced by Destiny Bay. Two ferocious storms battered the vineyard early in the season followed by above average rainfall, wind and cool temperature during late flowering. Compromised flowering and reduced fruit set meant a smaller than desirable crop. However, the lighter load on each vine also presented an opportunity to achieve extraordinary phenolic development in support of wine density and structure.

January ushered in a period of warm, dry weather which extended through mid March. Unstable weather returned in late March with some heavy rainfall. Quick action and flexibility by the vineyard team prevented disease pressure from compromising the crop. The normal pattern of harvesting was replaced with a labour intensive regime that ensured that selected fruit was picked at peak physiological ripeness. Though time consuming and difficult, this strategy delivered intensely concentrated and ripe fruit to the winery.

Concern over the reduced yield quickly dissipated after barrel tasting revealed wine with remarkable depth and structure as well as richness, balance, opulence and complexity. Positive and enthusiastic early reviews by selected critics reinforced the prudence of investing extra effort at harvest.

The 2007 vintage extends a tradition of elegant and approachable wines from Destiny Bay and demonstrates how adapting to adverse conditions can often yield extraordinary and distinctive wines. Mother Nature may have reduced 2007 production but she could not diminish its quality.

We are immensely proud of how the 2007 wines have developed and how our team overcame so many obstacles to bring them to you.

Sean Spratt

Winemaker



DESTINY BAY

DESTINAE

2007

Estate Bottled
Wine of New Zealand
35% Cabernet Sauvignon,
33% Merlot, 21% Cabernet Franc,
11% Malbec

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

Vintage Detail: Moderate Warmth & Rainfall

Vinified Tonnage/Acre: .9 - 1.8 tonnes

Brix: 24.6 - 25.1

Maturation: 10-15 months in French & American Oak

Cooperage: 50% new barrels 50% 1-year barrels

Cases Produced: 781

Alcohol: 13.9%

WINEMAKER'S TASTING NOTES:

A garnet colour with youthful dark hues. Wonderful perfume on the nose with rose petal and violet highlights underpinned with subtle spiced oak characters. A smooth velvet palate expresses Merlot and Malbec traits. Flavours of black cherries and hints of anise are complemented by a persistent firm coating of tannins in the mouth. Subtle French and American oak offers superb balance, alluring length and a pure finish.

ENJOY FROM: 8-10+ years from vintage



DESTINY BAY

MYSTAE

2007

Estate Bottled
Wine of New Zealand
55% Cabernet Sauvignon, 26% Merlot,
11% Cabernet Franc, 6% Malbec,
2% Petit Verdot

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

Vintage Detail: Moderate Warmth & Rainfall
Vinified Tonnage/Acre: .9 - 1.8 tonnes
Brix: 24.6 - 25.1
Maturation: 10-15 months in French & American Oak
Cooperage: 60% new barrels 40% 1-year barrels
Cases Produced: 212
Alcohol: 14.2%

WINEMAKER'S TASTING NOTES:

Deep ruby with faint purple hues. A vibrant nose of cassia and licorice is complemented by hints of sandalwood and cedar. Some rhubarb and savoury notes add complexity. Well woven oak and grape tannins evident on the palate with dark berry and preserved fruit nuances. The finish is heady and displays subtle power and wonderful length. The touch of Petit Verdot adds intensity and focus. Combined with firm acidity this will increase complexity in the cellar.

ENJOY FROM: 8-10+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2007

Estate Bottled
Wine of New Zealand
70% Cabernet Sauvignon,
18% Merlot, 5% Cabernet Franc,
5% Malbec, 2% Petit Verdot

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

Vintage Detail: Moderate Warmth & Rainfall

Vinified Tonnage/Acre: .9 - 1.8 tonnes

Brix: 24.6 - 25.1

Maturation: 10-15 months in French & American Oak

Cooperage: 70% new barrels, 30% 1-2 year barrels

Cases Produced: 162

Alcohol: 14.3%

WINEMAKER'S TASTING NOTES:

A dense garnet, purple edged robe foreshadows the depth and concentration of this rare wine. An intense bouquet offers a range of aromas from summer herbs and rich blackberry, to cocoa, French vanilla, cedar and cloves. The sweet edged mouth shows great depth, balance, density, and refined structure. Hints of roasted red peppers, intense dark fruits, and new oak are seamlessly combined and harmonious. The long, tight and powerful finish with hints of white pepper indicate that this wine is years from revealing its deepest secrets.

ENJOY FROM: 15+ years from vintage



DESTINY BAY

DULCE SUAVI

2007

Estate Bottled
Wine of New Zealand
90% Cabernet Sauvignon, 10% Merlot

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

Vintage Detail: Moderate Warmth & Rainfall
Vinified Tonnage/Acre: .9 - 1.8 tonnes
Brix: 31 **pH:** 3.53 **TA:** 8.4
Maturation: Tank & Barrique Fermented
Bottled: January 2008
Alcohol: 12.8% **Residual Sugar:** 81g/l

WINEMAKER'S TASTING NOTES:

The rarest wine produced by Destiny Bay, the Dulce Suavi (Latin for "Sweet Kiss") is only made under exceptional conditions. Cool weather near harvest accelerated sugar production and a loss of water in the grapes. The result was select portions of intensely concentrated fruit suitable for making a dessert-style red wine. The wine exhibits a deep dark ruby colour that suggests great aging potential, while the nose is intensely scented of chocolate, coffee and forest berries. Firm tannins supported by a tight acidity balance the sweetness and alcohol. Blended with 10% fully fermented Merlot, this wine is unctuous on the palate and complements rich desserts or stands as a dessert by itself.

ENJOY FROM: 8-10+ years from vintage

Spring brings promise and optimism to the vineyard. Subtle shifts in temperature and rainfall provide early clues to a vintage's fate. Bud break and early growth in 2008 was uneventful. Mild conditions in late August and September yielded to scattered rain in October that proved only a minor inconvenience to staff as they prepared the vineyard for a new season.

By early November stable warm temperatures, light breeze, and below average rainfall set the stage for record fruit set. In December, high temperatures and dry conditions settled in, establishing a weather pattern that extended through February. A hot, dry summer was a welcome change from the inclement conditions in 2007. Mild water stress helped build fruit concentration while reducing vegetative growth and berry size. A welcome few days of rain in early March provided modest hydration to sustain vines through to harvest.

Malbec, Petit Verdot and Merlot blocks were picked in late March. Cabernet Sauvignon and Cabernet Franc blocks were harvested by mid April. Warm days spent picking near perfect fruit contributed to a growing enthusiasm about the potential for this vintage. Few on Waiheke could recall a summer with better weather for growing grapes.

The 2008 vintage was extraordinary in both yield and fruit quality. In some years, all the credit goes to the staff in coping with every manner of challenge that soil, site and climate can offer. But in 2008, it was Mother Nature at her best.

The early tasting of 2008 wine has validated our optimism, but then again, we benefited from a stellar performance by our most important partner.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

2008

Estate Bottled
Wine of New Zealand
39% Cabernet Sauvignon, 29% Merlot,
15% Cabernet Franc, 16% Malbec,
1% Petit Verdot

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

Vintage Detail: Warm & Dry

Vinified Tonnage/Acre: 1.5 - 2.1 tonnes

Brix: 24.6 - 25.1

Maturation: 10-15 months in French & American Oak

Cooperage: 50% new barrels 50% 1-year barrels

Cases Produced: 1250

Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:

A brilliant, purple and ruby colour with blue highlights. The aroma presents dark red fruit from the Merlot and is backed up by tobacco and raspberry from the Cabernet Sauvignon. The increased Cabernet Franc adds hints of violet and earthiness. Silky tannins from the higher portions of free-run juice integrate with the oak and gives the wine length and balance. The dry conditions and fastidious winemaking practices by the team at Destiny Bay have made this a well-crafted wine with great definition.

ENJOY FROM: 6-10+ years from vintage



DESTINY BAY

MYSTAE

2008

Estate Bottled

Wine of New Zealand

61% Cabernet Sauvignon, 23% Merlot,
9% Cabernet Franc, 4% Malbec,
3% Petit Verdot

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

Vintage Detail: Warm & Dry

Vinified Tonnage/Acre: 1.5 - 2.1 tonnes

Brix: 24.6 - 25.1

Maturation: 10-15 months in French & American Oak

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

Cases Produced: 585

Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:

A deep, but brilliant, purple and ruby colour with blue highlights. The aroma is vibrant, forward and youthful with blackberry, pure raspberry and tobacco undertones. Supple tannins with integrated quality oak gives this wine both complexity and lovely palate length. The finish shows elegance and hidden power. The dry conditions and fastidious winemaking practices by the team at Destiny Bay have made this a well-crafted wine with great definition.

ENJOY FROM: 8-10+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2008

Estate Bottled
Wine of New Zealand
74% Cabernet Sauvignon,
14% Merlot, 6% Cabernet Franc,
4% Malbec, 2% Petit Verdot

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

Vintage Detail: Warm & Dry

Vinified Tonnage/Acre: 1.5 - 2.1 tonnes

Brix: 23.0 - 25.1

Maturation: 10-15 months in French & American Oak

Cooperage: 70% new oak 30% 1-2 year oak

Cases Produced: 315

Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:

A deep garnet coloured with tinges of purple and blue shows the increased Cabernet before the first taste of this rare Left Bank blend. The nose is intense with a Pomerol-esque quality and a range of aromas from blackberry, cocoa, tobacco, to a hint of thyme. Underpinning the fruit is lovely oak with notes of vanilla and spice. In the mouth, the wine is rich and broad across the palate, but remains lithe and focused which shows the care the winemaking team put into assemblage. The wine finishes long and with a power that suggests it will be many years before it reaches full expression.

ENJOY FROM: 15+ years from vintage

Blustery and wet conditions in October signaled an inauspicious start to the 2009 growing season. However, weather patterns stabilized in November with slightly above average warmth and average rainfall producing normal flowering.

Warm, dry conditions in early December pointed toward another stunning year as we saw one of our best ever fruitsets. In late December and early January we engaged in aggressive fruit thinning so the vines could focus their energy into lower-yield clusters that express the varietal typicity the vineyard at Destiny Bay provides. Stable warm temperatures, light breeze, and below average rainfall settled in for January and February. However, late February saw increased cloud burst weather events and challenged the staff to dodge downpours while they kept a vigilant watch on disease pressure. This was a sound reminder of why we don't like to 'Tempt the Gods' by forecasting a "stunning" vintage until all the grapes are harvested.

The Malbec, Petit Verdot and Merlot blocks were picked in late March, though volume was down more than 40% from 2008. Fortunately, April marked a sudden return to warm, dry weather which allowed our Cabernet Sauvignon and Cabernet Franc blocks to achieve peak ripeness.

The 2009 vintage produced some incredible Cabernet fruit and the Merlot and Malbec exhibited remarkable structure and mouthfeel. Though not as challenging as 2007, the 2009 vintage served to remind us how fickle the weather can be and the value of being able to rapidly adapt to changing vineyard conditions.

At the first racking of 2009 wines it became clear that the attributes we demand in our wines were present in all the varieties and we would be able to release a full compliment of blends – albeit in smaller volumes than 2008.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

2009

Estate Bottled

Wine of New Zealand

41% Cabernet Sauvignon, 28% Merlot,
21% Cabernet Franc, 6% Malbec,
4% Petit Verdot

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

Vintage Detail: Cool budbreak then warm w/moderate
rainfall from veraison through harvest

Vinified Tonnage/Acre: 1.1 - 1.7 tonnes

Brix: 22.0 - 25.1

Maturation: 10-15 months 55% French Oak &
45% American Oak

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

Cases Produced: 672

Alcohol: 13.9%

WINEMAKER'S TASTING NOTES:

Deep red in colour with a bouquet of dark cherries and undertones of graphite and the traditional musk and perfume notes associated with mature Cabernet Franc. On the palate the increased portion of Petit Verdot this vintage adds hints of blueberry that give the mid-palate both weight and viscosity. Acidity and tannin blend together to create a silky fine-grained structure that is deceptive given the power and aging potential in this year's Destinae.

ENJOY FROM: 4-10+ years from vintage



DESTINY BAY

MYSTAE

2009

Estate Bottled
Wine of New Zealand
58% Cabernet Sauvignon, 22% Merlot,
10% Cabernet Franc, 8% Malbec,
2% Petit Verdot

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

Vintage Detail: Cool budbreak then warm w/moderate rainfall from veraison through harvest

Vinified Tonnage/Acre: 1.1 - 1.7 tonnes

Brix: 22.0 - 25.1

Maturation: 10-15 months in 60% French Oak & 40% American Oak

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

Cases Produced: 446

Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:

Dark and garnet in colour with tinges of purple. In the glass, the aroma expresses currants, raspberry and cedar with a slight hint of vanilla. Initially the 2009 Mystae is more restrained than the Destinae, but with a short decant it reveals its aromatic complexity. On the mid-palate the Cabernet Sauvignon takes the lead giving this wine depth and structure while the Merlot and Petit Verdot give a round and long finish. The fruit quality that is present on the finish suggests long term cellaring will be rewarded with complex tertiary flavours.

ENJOY FROM: 6-12+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2009

Estate Bottled
Wine of New Zealand
72% Cabernet Sauvignon,
19% Merlot, 3% Cabernet Franc,
3% Malbec, 3% Petit Verdot

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

Vintage Detail: Cool budbreak then warm w/moderate rainfall from veraison through harvest

Vinified Tonnage/Acre: 1.1 - 1.7 tonnes

Brix: 22.0 - 25.1

Maturation: 10-15 months 50% French Oak & 50% American Oak

Cooperage: 70% new oak

Cases Produced: 328

Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:

A an inky garnet and purple colour shows in the glass from the high concentration of Cabernet Sauvignon. The nose displays fruit intensity and depth with aromas of blackberry, currants, chocolate and savoury hints. The restrained use of oak lends structure and tight integration to this wine while it remains youthful. A palate that is rich and broad with notes of graphite, a hint of cedar and a long and defined finish bodes well for extended cellar aging.

CELLARING: 15+ years from vintage

Few clues to the ultimate success of the 2010 vintage were revealed early in the season. October was a typically windy and wet month. In November the weather pattern took a strange turn. It was considerably drier than normal but much of the month was consumed with grey, cold, windy, and drizzly days. This delayed flowering by almost two weeks and contributed to an uneven fruit set in many of the blocks. December began with a continuation of the same bleak weather conditions but with little precipitation.

The middle of December brought the first real signs of summer and restored hope for a decent vintage. The pattern of settled, dry and warm weather established in late December extended into January. February and March were atypically hot and dry months with only trace amounts of rain. April showed the classic pattern of warm dry days and cooler nights that allowed our cabernet to eek out that last bit of varietal aroma and flavour before harvest.

The warm and dry weather of this amazing season, combined with the poor fruit set caused by the unusual weather in November and December, meant that the demands for fruit thinning were minimal. In addition, disease pressure was uncharacteristically low. These two factors, more than anything else, contributed to the creation of small, concentrated berries in virtually disease free bunches that simply had to be clipped from the vine and dropped gently into the small picking bins.

The condition and quality of the 2010 fruit was as good as anyone could recall on Waiheke Island. It therefore was not surprising to us when Bob Campbell M.W. tasted the finished blends in barrel during April of 2011 and pronounced them a once in a lifetime vintage.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

2010

Estate Bottled

Wine of New Zealand

40% Cabernet Sauvignon, 31% Merlot,
15% Malbec, 12% Cabernet Franc,
2% Petit Verdot

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

Vintage Detail: Cool Fruitset then atypically warm w/
little rainfall through to harvest

Vinified Tonnage/Acre: 1.6 - 2.1 tonnes

Brix: 23.5 - 25.6

Maturation: 10-15 months 50% French Oak &
50% American Oak

Cooperage: 40% new barrels, 60% 1-2 year barrels

Cases Produced: 995

Alcohol: 14.2%

WINEMAKER'S TASTING NOTES:

Dark purple and red in colour with aromas of cherries, currants and cocoa that exhibit classic typicity in the cabernet spectrum. On the palate this wine has an intensity and structure beyond Destinae releases in prior vintages yet maintains the elegance that is the hallmark of this blend. The particularly ripe Malbec combines with Petit Verdot to yield notes of plum and tobacco. As a whole, this is an expressive wine with remarkable weight and structure which will cellar for many many years.

ENJOY FROM: 4-10+ years from vintage



DESTINY BAY

MYSTAE

2010

Estate Bottled

Wine of New Zealand

64% Cabernet Sauvignon, 21% Merlot,
6% Cabernet Franc, 5% Malbec,
4% Petit Verdot

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

Vintage Detail: Cool Fruitset then atypically warm w/
little rainfall through to harvest

Vinified Tonnage/Acre: 1.6 - 2.1 tonnes

Brix: 23.5 - 25.6

Maturation: 10-15 months in 60% French Oak &
40% American Oak

Cooperage: 60% new barrels, 40% 1-2 year barrels

Cases Produced: 655

Alcohol: 14.3%

WINEMAKER'S TASTING NOTES:

A dark garnet in colour with blue and purple robe. In the glass, the aroma expresses currants, blackberry, cocoa and smoke with hints of allspice. A full-bodied wine that expresses a complex tannin and flavour profile even though it is youthful at release. The mid-palate is layered with typical Cabernet Sauvignon characteristics that are underpinned by generous dark fruit notes from the Merlot, Malbec and Petit Verdot. With a structured, long finish, this wine will truly shine in food pairings and with time in the cellar.

ENJOY FROM: 6-15+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2010

Estate Bottled
Wine of New Zealand
75% Cabernet Sauvignon,
14% Merlot, 4% Cabernet Franc,
4% Petit Verdot, 3% Malbec

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

Vintage Detail: Cool Fruitset then atypically warm w/
little rainfall through to harvest

Vinified Tonnage/Acre: 1.6 - 2.1 tonnes

Brix: 23.5 - 25.6

Maturation: 10-15 months 60% French Oak &
40% American Oak

Cooperage: 60% New, 40% 1-2 year barrels

Cases Produced: 317

Alcohol: 14.2%

WINEMAKER'S TASTING NOTES:

With the highest proportion of Cabernet Sauvignon ever used in a Magna Praemia blend, the colour is dense and enticing with hints of purple and blue. Upon decanting the nose is an explosion of ripe Cabernet characters, blackberry, 'box of chocolates', and hints of white pepper. The oak is well integrated and lends support to this weighty and structured Magna Praemia which is among the finest ever produced at Destiny Bay. The result is a broad and rich palate that expresses Waiheke Cabernet at its very best. Certainly a wine for the ages.

ENJOY FROM: 15+ years from vintage



DESTINY BAY

DULCE SUAVI

2010

Estate Bottled
Wine of New Zealand
90% Cabernet Sauvignon,
5% Merlot, 5% Cabernet Franc

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

Vintage Detail: Cool Fruitset then atypically warm w/
little rainfall through to harvest

Vinified Tonnage/Acre: .9 - 1.5 tonnes

Residual Sugar: 89

Bottled: October 2010

Alcohol: 12.1%

WINEMAKER'S TASTING NOTES:

The rarest wine produced by Destiny Bay, the Dulce Suavi (Latin for "Sweet Kiss") is only made under exceptional conditions. A long dry period was experienced after the main harvesting took place during the exceptional 2010 vintage where a small block of Cabernet was left to ripen for an additional 4 weeks. Once harvested the grapes were carefully fermented to produce a rich and scarlet coloured dessert wine. After spending 4 months aging with French and American oak planks, small portions of Cabernet Franc and Merlot were blended into the Dulce Suavi to give aromatic depth and balance of sweetness. The final wine has aromas of French Vanilla, chocolate, and toffee with flavours of stewed cherries and raspberry compote. A rich and velvety dessert style Cabernet this wine pairs with a wide range of desserts or stands as a dessert on its own.

ENJOY FROM: 2-10+ years from vintage

The 2011 vintage began with higher than normal levels of rain in September. October improved dramatically, starting off cool but warming up towards the end of the month. The good weather extended into November leading to excellent flowering across all varieties.

The end of December saw intermittent heavy rain, but the sudden and short duration meant that most of the water ran off our steep slopes rather than saturate the ground. Impact on vine growth was minimal and it alleviated any concern about irrigating water stressed blocks.

January followed a normal weather pattern with hot and dry conditions with a few rain showers at the end of the month. The fact that these sporadic rain events were brief meant that there was limited water uptake through the roots and no dilution of fruit flavour and complexity. The weather pattern of warm settled conditions punctuated with brief bursts of rain continued into February and March.

Despite this unusual pattern, the early ripening varieties (Merlot, Malbec and Petit Verdot) were superb and reflected a level of balance, elegance and fruit depth that belied the challenging vintage conditions. The later ripening Cabernet Sauvignon and Cabernet Franc required additional effort in field sorting and fruit selection which enabled us to vinify in smaller, more concentrated cabernet fermentation batches.

Even though 2011 posed challenges for our team, the superb quality of our Merlot, Malbec and Petit Verdot enabled us to focus this vintage exclusively on creating our very popular Merlot dominated Aeolus blend.

Sean Spratt

Owner & Winemaker



DESTINY BAY

AEOLUS

2011

Estate Bottled
Wine of New Zealand

Merlot, Cabernet Sauvignon,
Malbec, Cabernet Franc, Petit Verdot

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

Vintage Detail: Warm Fruitset followed by mild
summer and moderate rainfall at harvest

Vinified Tonnage/Acre: 1.6 - 2.1 tonnes

Brix: 23 - 24.8

Maturation: 11 months 50% French Oak &
50% American Oak

Cooperage: 40% new barrels, 60% 1-2 year barrels

Cases Produced: 840

Alcohol: 13%

WINEMAKER'S TASTING NOTES:

Violet and red hues with Merlot fruit characters of black cherry, and raspberry dominating. The increased levels of Petit Verdot add some lovely blueberry notes that are underpinned with cassis and raspberry. The wine presents velvety mouthfeel with fine grained tannins that suit the earlier drinking style often associated with Merlot dominant wines. The finish of the wine is lengthy with notes of vanilla and cocoa powder. Delicious and drinkable now, but will develop nicely in the next 3-5 years.

ENJOY FROM: 4-6+ years from vintage



DESTINY BAY

AEOLUS RESERVE

2011

Estate Bottled

Wine of New Zealand

58% Merlot, 20% Malbec,
14% Cabernet Sauvignon, 8% Petit Verdot

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

Vintage Detail: Warm Fruitset followed by mild
summer and moderate rainfall at harvest

Vinified Tonnage/Acre: 1.6 - 2.1 tonnes

Brix: 23 - 24.8

Maturation: 11months 50% French Oak &
50% American Oak

Cooperage: 40% new barrels, 60% 1-2 year barrels

Cases Produced: 32

Alcohol: 13%

WINEMAKER'S TASTING NOTES:

This limited production wine was made exclusively for Destiny Bay Patron Club members due to the small harvest volumes of Cabernet Sauvignon in 2011. The wine shows violet and red hues with floral and berry aromas jumping out of the glass thanks to the select additions of Cabernet Sauvignon and Petit Verdot. A velvety and warm mouthfeel on the first sip gives way to highly integrated tannins and a hint of white pepper. A lengthy finish with savoury and vanilla qualities that leave lingering notes of blueberry. Delicious and drinkable now, but will truly shine with food.

ENJOY FROM: 4-6+ years from vintage

Making great wines is like making great art. Each year Mother Nature provides a new canvas and a constellation of challenges to inspire the Destiny Bay team. Retaining the signature qualities of complexity, balance and elegance while reflecting the unique character of each vintage, is grist for our creative expression.

The 2012 season began with below average temperature. Drier than normal conditions during spring contributed to consistent flowering and fruit set.

Summer weather presented the typical range of weather relating to rainfall and humidity but nothing outside the boundaries of what had been experienced in the past.

Then conditions in March shifted to a pattern of increased rainfall. However, our decision to drop more than the normal amount of fruit in January paid off with increased airflow through the canopy and reduced load on the vines during this fickle weather period.

And then, as is so often the case, what Mother Nature took away in the preceding months she gave back in the final rush to harvest. April was uncharacteristically warm and dry and provided us with the longest ripening period on record. Our first pick day was not until April 2nd and our last pick was on April 24th. Never before had the entire vintage concluded over a three week span so late in the season. This meant that our fruit hung on the vines longer than normal which contributed to optimum maturation of the compounds that drive the distinctive flavour, aroma and elegance of Destiny Bay Wines.

Tasting trials and critical response from *The Wine Advocate* have been very encouraging and have reassured us that 2012 will be another proud contributor to the growing collection of respected and critically acclaimed Destiny Bay Wines.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

2012

Estate Bottled

Wine of New Zealand

51% Merlot, 21% Cabernet Sauvignon,
15% Cabernet Franc, 8% Malbec,
5% Petit Verdot

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

Vintage Detail: Dry and cool spring w/typical summer weather followed by warm dry harvest.

Vinified Tonnage/Acre: 1.8 - 2.0 tonnes

Brix: 23 - 26.2

Maturation: 10-15 months 50% French Oak &
50% American Oak

Cooperage: 40% new barrels, 60% 1-2 year barrels

Cases Produced: 720

Alcohol: 13.8%

WINEMAKER'S TASTING NOTES:

Deep scarlet colour with a violet tinged robe, the 2012 Destinae is true "right bank" in composition owing to the remarkable Merlot in this vintage. The nose is fragrant with floral and peppery notes from the Cabernets in the blend. The wine shows firm structure and leaves a rich coating of fine tannins across the palate that carry through the finish. Perfect oak integration supports the cherry and blackberry characters on the palate and has a savoury quality with lingering touches of vanilla and coffee. Still youthful, we expect this Destinae to be long lived with great evolution through its cellaring life.

ENJOY FROM: 4-10+ years from vintage.



DESTINY BAY

MYSTAE

2012

Estate Bottled

Wine of New Zealand

47% Cabernet Sauvignon, 33% Merlot,
9% Cabernet Franc, 6% Malbec,
5% Petit Verdot

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

Vintage Detail: Dry and cool spring w/typical summer weather followed by warm dry harvest.

Vinified Tonnage/Acre: 1.8 - 2.0 tonnes

Brix: 23 - 26.2

Maturation: 10-15 months in 50% French Oak & 50% American Oak

Cooperage: 60% new barrels, 40% 1-2 year barrels

Cases Produced: 475

Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:

Deep and garnet in colour with blue tinges. Aromatically the wine expresses classic Cabernet Sauvignon typicity with distinctive floral, cassis and dark berry notes. The palate is full-bodied and generous showing such complexity of flavours and integration of tannin that it almost defies description. As the wine finishes hints of anise, pepper, and French Vanilla are revealed. Once again the Mystae proves its namesake as an enigmatic and exciting wine that is sure to evolve over many years in the cellar and pair marvelously with a range of meals.

ENJOY FROM: 4-15+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2012

Estate Bottled

Wine of New Zealand

70% Cabernet Sauvignon,
17% Merlot, 5% Petit Verdot,
5% Malbec, 3% Cabernet Franc

Grown, Produced and Bottled By
Destiny Bay Wines

379 Gordons Road, Waiheke Island

Vintage Detail: Dry and cool spring w/typical summer weather followed by warm dry harvest.

Vinified Tonnage/Acre: 1.8 - 2.0 tonnes

Brix: 23 - 26.2

Maturation: 10-15 months 50% French Oak & 50% American Oak

Cooperage: 60% New, 40% 1-2 year barrels

Cases Produced: 199

Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:

A deep and dark colour that is scarlet with violet tinges as the wine curls up the glass. The Cabernet Sauvignon in 2012 had a quality during vinification that was reminiscent of great Napa Valley Cabernets and expresses notes of cassis, licorice and black plums. The wine shows depth of tannin and structure across the entire palate with the promise to evolve into a layered and complex wine in the cellar. The wine finishes with great length that carries notes of chocolate, cloves and baking spices. An exciting wine to drink in its youth, it will most certainly give "Great Rewards" to those who cellar it for the long haul.

ENJOY FROM: 4-15+ years from vintage



DESTINY BAY

DULCE SUAVI

2012

Estate Bottled
Wine of New Zealand

74% Cabernet Sauvignon,
26% Merlot

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

Vintage Detail: Dry and cool spring w/typical summer weather followed by warm dry harvest.

Vinified Tonnage/Acre: .75 - 1.0 tonnes

Residual Sugar: 87

Bottles Produced: 1400

Alcohol: 13.1%

WINEMAKER'S TASTING NOTES:

The rarest wine produced by Destiny Bay, the Dulce Suavi (Latin for "Sweet Kiss") is only made under exceptional conditions. Following the long and late harvest in 2012 we seized the opportunity to leave select portions of Cabernet Sauvignon and Merlot in the vineyard to develop the requisite sugar and concentration to make this special wine. Once harvested we carefully co-fermented both varieties at low temperatures before arresting the ferment to achieve balance of sweetness, flavour and acidity. After spending 4 months aging with French and American oak planks, a small portion Merlot was blended to give aromatic depth and balance to the palate. The final wine has aromas of cacao, toffee, stewed berries and a hint of vanilla and lavender. Rich and velvety, this dessert Cabernet pairs with berry and chocolate dishes or stands as a dessert on its own.

ENJOY FROM: 2-8+ years from vintage

This year we have decided to provide just the facts regarding the vintage followed by a brief commentary from me. Much like our wine, the facts speak for themselves.

November: Above normal wind and temperature and below normal rainfall (4 days - 35.5 mm).

December: Above normal temperature and below normal rainfall (3 days - 42 mm).

January: Significantly above normal temperature and well below normal rainfall (2.8mm).

February: Above normal temperature and below normal rainfall (15 mm).

March: Normal temperature and normal rainfall (21mm).

Merlot and Malbec picked on 15 March with average brix of 24.7. Petit Verdot was picked on 28 March with brix of 25.0.

April: Above normal temperature and below normal rainfall (negligible mm). Cabernet Sauvignon picked on 12 April with average brix of 25.2.

This season was characterised by better than average flowering, perfect ripening weather in February, unusually dry and hot weather in April allowing us to “cut and drop” the entire vintage. We set a record pick day (over 10 tonnes) with the Merlot and Malbec harvest and enjoyed one of the lowest disease pressure seasons we can recall. After completing the 2013 assemblage in November our tasting notes indicate that this vintage is characterized by fruit intensity, depth of palate, and berry spectrum flavours that will yield exceptional complexity over the life of these wines.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

2013

Estate Bottled
 Wine of New Zealand
 38% Cabernet Sauvignon, 36% Merlot,
 12% Cabernet Franc, 8% Malbec,
 6% Petit Verdot

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

Vintage Detail: Dry and windy spring w/hot and dry summer conditions through harvest.

Vinified Tonnage/Acre: 1.8 - 2.0 tonnes

Brix: 24 - 25.6

Maturation: 10-15 months in 50% French Oak & 50% American Oak

Cooperage: 40% new barrels, 60% 1-2 year barrels

Cases Produced: 710

Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:

A deep crimson colour and richly scented, the Destinae offers a great snapshot of the hot and dry conditions that marked the 2013 vintage. Upon its first pour into a glass, notes of dark cherry and berries soon give way to chocolate that is underpinned by floral hints and thyme. On tasting the palate is both rich and textural with a firm mid-palate presence and an impressive tannin structure. The oak is tightly integrated, but there is a refined umami quality from French Oak before 36-month seasoned American Oak carries out a subtle and long finish. Vibrant, structured and accessible, this release of Destinae truly captures the essence of the vineyard and the 2013 vintage as a whole.

ENJOY FROM: 4-10+ years from vintage.



DESTINY BAY

MYSTAE

2013

Estate Bottled

Wine of New Zealand

52% Cabernet Sauvignon, 25% Merlot,
9% Cabernet Franc, 8% Malbec,
6% Petit Verdot

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

Vintage Detail: Dry and windy spring w/hot and dry summer conditions through harvest.

Vinified Tonnage/Acre: 1.8 - 2.0 tonnes

Brix: 24 - 25.6

Maturation: 10-15 months in 50% French Oak & 50% American Oak

Cooperage: 60% new barrels, 40% 1-2 year barrels

Cases Produced: 550

Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:

Crimson with tinges of violet in the robe, the Mystae already presents some tertiary and earthy aromatics. On a first taste the higher proportion of Cabernet is evidenced in the tannin structure and mid-palate weight. As the wine evolves in the glass, licorice, Cabernet florality, and undernotes of graphite are expressed. Further tasting reveals density and persistence across the palate with hints of golden syrup and oak that is present, yet remains enigmatic. As the finish lingers with hints of musk and perfume from the Cabernet Franc, this 2013 Mystae proves generous and complex even at the earliest stages of what is sure to be a long life in the cellar.

ENJOY FROM: 4-15+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2013

Estate Bottled

Wine of New Zealand

71% Cabernet Sauvignon,
16% Merlot, 5% Cabernet Franc,
5% Petit Verdot, 3% Malbec

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

Vintage Detail: Dry and windy spring w/hot and dry summer conditions through harvest.

Vinified Tonnage/Acre: 1.8 - 2.0 tonnes

Brix: 24 - 25.6

Maturation: 10-15 months in 50% French Oak & 50% American Oak

Cooperage: 60% new barrels, 40% 1-2 year barrels

Cases Produced: 255

Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:

Often colour is the first thing one notices in a red wine, but upon a first pour into a glass the ripe and fragrant Cabernet notes leap forward. Dark and sanguine in colour this Magna Praemia already delivers great rewards. While there is the typical spectrum of berry aromas, Cabernet Sauvignon typicity leads all the aromatics. Upon the first taste there is no distinguishing between a separate fore, mid, and back palate as the wine is seamless, generous, and broad. As the wine finishes, the back palate shows significant structure before umami notes from the French Oak give way to subtle hints of bourbon, ripe black cherries, and currants. This Magna Praemia will develop layers and complexity throughout its life in the cellar.

ENJOY FROM: 4-20+ years from vintage

As mentioned in last year's vintage summary, we have decided to provide just the facts regarding the vintage followed by a brief summary.

November: Normal temperature and rainfall (75 mm).

December: Normal temperature and slightly above normal rainfall (92 mm).

January: Above normal temperature and normal rainfall (75 mm).

February: Above normal temperature and below normal rainfall (15 mm).

March: Normal temperature and normal rainfall (29 mm) despite the threat of cyclone "Lusi" destroying the vintage. Malbec picked on 13 March with brix of 24.1. Merlot and Petit Verdot picked on 25 March with brix of 24.6 and 25.0 respectively.

April: Normal temperature and rainfall but since harvest was completed on 3 April, weather conditions in April were moot as this made 2014 our earliest ever completed harvest.

Winemaker's Summary

Much like the stunning 2013 season, 2014 had an excellent flowering, but without drought conditions. January's moderate rainfall gave the growing vines the perfect amount of water to push them quickly through veraison. Combined with dry and sunny weather in February and March, the wines from 2014 are an excellent reminder that Waiheke Island's Hauraki Gulf often is the Antipodean cousin to the Mediterranean. As such, the 2014 vintage expresses the dark berry notes you might expect from riper vintages in Spain or Southern France.

Unrelated to this year's conditions, we had significantly lowered yields as we embarked on a project to rebalance the vineyard and top-graft new Cabernet Sauvignon clones in select blocks. The result is a smaller overall vintage, but one of exceptional quality and concentration.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

2014

Estate Bottled
 Wine of New Zealand
 36% Cabernet Sauvignon, 26% Merlot,
 18% Malbec, 13% Cabernet Franc,
 7% Petit Verdot

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

Vintage Detail: Average temperature and rainfall for spring & above average temperature & sunshine hours for summer through harvest.

Vinified Tonnage/Acre: 1.4 - 2.2 tonnes

Brix: 24.1 - 26.1

Maturation: 10-15 months in 50% French Oak & 50% American Oak

Cooperage: 40% new barrels, 60% 1-2 year barrels

Cases Produced: 570

Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:

A deep maroon in colour is complemented with fragrant and peppery aromatics owing to some of the best Cabernet Franc we have ever produced. The nose gives way to luscious dark berry aromas and hints of cocoa. On first taste the palate is rich and broad with vanilla notes that sweeten the mid-palate backed up by restrained oak. While intensely concentrated, the tannins and alcohol balance each other as this bolder vintage of Destinae remains elegant and approachable. Look for raspberry, cherry and musk notes to come forward as this wine evolves in the cellar over a very long life.

ENJOY FROM: 4-12+ years from vintage.



DESTINY BAY

MYSTAE

2014

Estate Bottled

Wine of New Zealand

52% Cabernet Sauvignon,

24% Merlot, 11% Malbec,

9% Cabernet Franc, 4% Petit Verdot

Grown, Produced and Bottled By

Destiny Bay Wines

379 Gordons Road, Waiheke Island

Vintage Detail: Average temperature and rainfall for spring & above average temperature & sunshine hours for summer through harvest.

Vinified Tonnage/Acre: 1.4 - 2.2 tonnes

Brix: 24 - 26.1

Maturation: 10-15 months in 50% French Oak & 50% American Oak

Cooperage: 50% new barrels, 50% 1-2 year barrels

Cases Produced: 425

Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:

Vibrant, deep and maroon in colour, the 2014 Mystae looks as concentrated in the glass as it delivers on its first palate-filling taste. Aromatically, the wine first expresses a flinty quality with notes of musk that is characteristic of bottle-aged Cabernet Franc. The wine quickly opens into smashed blackberries supported by peppery and floral notes typical of Cabernet Sauvignon at its best. The rich and concentrated palate is rounded and supported by a touch of French Vanilla on the forepalate and just a hint of caramel on the finish. Look for this wine to develop some sweet molasses, cigar notes and licorice as it passes 8 years in age.

ENJOY FROM: 4-15+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2014

Estate Bottled
Wine of New Zealand

74% Cabernet Sauvignon,
12% Merlot, 6% Cabernet Franc,
5% Petit Verdot, 3% Malbec

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

Vintage Detail: Average temperature and rainfall for spring & above average temperature & sunshine hours for summer through harvest.

Vinified Tonnage/Acre: 1.4 - 2.2 tonnes

Brix: 24.1 - 26.1

Maturation: 10-15 months in 50% French Oak & 50% American Oak

Cooperage: 50% new barrels, 50% 1-2 year barrels

Cases Produced: 210

Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:

Deep, dark and maroon in colour, this Magna Praemia may serve as one our most robust wines ever produced. The nose is complex and fragrant with graphite, blueberry, plum and a touch of vanilla pod. Yet underneath the fruit, the wine shows peppercorn and a delicate floral quality which highlights the typicity that Cabernet Sauvignon grown at Destiny Bay expresses. Upon first taste, this Magna Praemia is rich and generous with lush berry flavours and mouth-feel that persists across the mid-palate. The oak is seamlessly integrated on the long finish before the wine leaves just enough of a coating of tannins to suggest that it is truly age-worthy. Expect this concentrated wine to reward long term cellaring.

ENJOY FROM: 4-20+ years from vintage

Below is a month-by-month detail of conditions as reported by the vineyard manager, followed by a brief summary from the winemaker.

September: A fine spring with bud burst occurring two weeks earlier than usual.

October: Typically cool conditions, wind and rain (74mm)

November: Warm and dry (<45mm rainfall) conditions produced excellent flowering by mid-November.

December: A warm and dry month with only an isolated rain event mid-month produced above average fruit set which required extensive thinning.

January: Warm and dry with no rainfall.

February: Warm and dry with less than 20mm of rain (early February).

March: A hot and dry beginning to the month was followed by the threat of heavy rainfall from cyclone Pam. In the end, Pam only delivered a brief rain event and total precipitation was below 40mm for the month. Harvest began on the 24th of March.

April: Early rainfall delayed harvest a few days as we waited for the fruit and ground to dry. Picking was resumed and completed by mid-April.

Winemaker's Summary

Much like the 2013 season, 2015 produced an excellent flowering. Hot and dry conditions persisted throughout the summer, interrupted by a few helpful, but moderate, rain events. Fruit development was superb and conditions allowed us to produce some of the best Cabernet we have harvested to-date. As a result the wines show dense concentration and the increased Cabernet yields enabled us to blend more Magna Praemia than normal. The vintage as a whole expresses more blue fruit characters than typical of Waiheke, but the cracking-clay soils still present the elegance and balance we have come to see here at Destiny Bay year-over-year.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

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.



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

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



DESTINY BAY

MAGNA PRAEMIA

2015

Estate Bottled

Wine of New Zealand

74% Cabernet Sauvignon,
15% Merlot, 5% Cabernet Franc,
3% Malbec, 3% 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: 40% new barrels, 60% 1 year barrels

Cases Produced: 428

Alcohol: 14.4%

WINEMAKER'S TASTING NOTES:

Vibrant, youthful and deeply coloured in the glass, the nose is an explosion of smashed blackberries and cherry notes with subtle hints of lavender and thyme lying under the surface. The first taste delivers the rich and generous berry qualities indicated by the aromatics and has fresh acidity supporting the fore/mid-palates while the oak is subtle and restrained in the shadow of the overall concentration. On further exploration, the aromatics express Cabernet Franc's characteristic musk, followed by graphite, and hints of vanilla/caramel. With a long finish, licorice and tobacco leaf notes, this wine will certainly unlock its true potential in the cellar for decades to come.

ENJOY FROM: 4-20+ years from vintage

Below is a month-by-month detail of conditions as reported by the vineyard manager, followed by a brief summary from the winemaker.

September: A cool spring with temperatures below normal leading to slightly delayed budburst.

October: Atypically dry with <20mm of rainfall, but an increased windrun.

November: Above average temperatures produced good conditions for flowering and continued dry conditions with below average precipitation (<58mm)

December: Hot and dry with below average rainfall (25mm). Fruit thinning commenced in the middle of the month.

January: Hot with slightly above average rainfall (~90mm).

February: Above average temperatures persisted with a storm in the middle of the monthly that produced unusually high rainfall for a very short period.

March: Elevated temperatures and rainfall with three events delayed the Malbec harvest until April.

April: Increased temperatures and atypically dry for April with <15mm of rain. These favorable drying conditions allowed the entire vintage to be harvested in April in a compressed timeframe.

Winemaker's Summary

Hot conditions in early summer established an ideal platform for fruit maturation. The impact of unseasonal rainfall in January, February and March was less than might be expected as the events were brief and intense, which lead to runoff rather than saturation. Fine, dry spells between the events allowed the ground and fruit to dry and the earlier ripening varieties benefited from increased 'hang-time'. Early fruit thinning combined with juice bleeding (*saignée*) during vintage enabled the team to build the concentration and fruit intensity for which Destiny Bay wines are known – albeit with reduced yields making this a smaller vintage overall.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

2016

Estate Bottled

Wine of New Zealand

29% Cabernet Sauvignon, 27% Merlot,
21% Malbec, 15% Cabernet Franc,
8% Petit Verdot

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

Vintage Detail: Hot & dry spring through to veraison, above average temperatures & rainfall post-veraison followed by dry conditions at harvest.

Vinified Tonnage/Acre: 1.1 - 1.6 tonnes

Avg. Brix: 23.7

Maturation: ~12 months in 55% French Oak & 45% American Oak

Cooperage: 35% new barrels, 65% 1-2 year barrels

Cases Produced: 279

Alcohol: 13.0%

WINEMAKER'S TASTING NOTES:

Brilliant ruby red colours put the elegance of this wine on display before the first sip. Aromatically, the wine shows black and white pepper, musk notes from the Cabernet Franc and red berry notes. In choosing near equal portions of Cabernet Sauvignon and Merlot, this vintage's Destinae shows depth on the mid-palate with cherry spectrum flavours, pepper and blue fruit notes on the finish. The palate is warm and generous with good acidity indicating that it may take just a little more time to develop tertiary complexity than other vintages. After tasting across several days the wine shows great promise to evolve like a graceful dancer.

ENJOY FROM: 4-10+ years from vintage.



DESTINY BAY

MYSTAE

2016

Estate Bottled

Wine of New Zealand

38% Cabernet Sauvignon,

25% Merlot, 17% Malbec,

12% Cabernet Franc, 8% Petit Verdot

Grown, Produced and Bottled By

Destiny Bay Wines

379 Gordons Road, Waiheke Island

Vintage Detail: Hot & dry spring through to veraison, above average temperatures & rainfall post-veraison followed by dry conditions at harvest.

Vinified Tonnage/Acre: 1.1 - 1.6 tonnes

Avg. Brix: 23.7

Maturation: ~12 months in 55% French Oak & 45% American Oak

Cooperage: 40% new barrels, 60% 1-2 year barrels

Cases Produced: 287

Alcohol: 13.2%

WINEMAKER'S TASTING NOTES:

Scarlet red in colour and reminiscent of a French claret. The nose is distinctly expressive of Cabernet Franc's musky quality and then is followed by berries and cocoa. On a first taste the wine is texturally generous with black cherry and red berry fruits and fine-grained tannins lending structure. The increased use of newer French Oak in this blend keeps the oak aromatics restrained with less vanilla and more subtle wood notes. Acidity remains fresh suggesting that increased cellar time will favour the development of a more complex aromatic profile. This wine should offer plenty to think about in the 7-9 year range with floral and forest floor aromatics becoming more expressive over time.

ENJOY FROM: 5-12+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2016

Estate Bottled

Wine of New Zealand

67% Cabernet Sauvignon,
14% Malbec, 10% Merlot,
5% Cabernet Franc, 4% Petit Verdot

Grown, Produced and Bottled By
Destiny Bay Wines

379 Gordons Road, Waiheke Island

Vintage Detail: Hot & dry spring through to veraison, above average temperatures & rainfall post-veraison followed by dry conditions at harvest.

Vinified Tonnage/Acre: 1.1 - 1.6 tonnes

Avg. Brix: 23.7

Maturation: ~12 months in 55% French Oak & 45% American Oak

Cooperage: 40% new barrels, 60% 1-2 year barrels

Cases Produced: 245

Alcohol: 13.2%

WINEMAKER'S TASTING NOTES:

A carmine red colour casts this Magna Praemia into the realm of a classic and nuanced Left-Bank claret. Upfront the Cabernet Sauvignon aromatics offer florality and peppery qualities with just a hint of caramel from both the French and American oak. On the palate the acidity gives focus, yet the wine remains warm and generous with black cherry, boysenberry and a touch of French vanilla that rounds out a lengthy finish. In its youth, decanting over a few hours will allow this Magna Praemia to express even more perfume notes and palate weight giving insight into the rewards this wine will offer from time in the cellar.

ENJOY FROM: 5-15+ years from vintage



DESTINY BAY

DULCE SUAVI

2016

Estate Bottled
Wine of New Zealand

Cabernet Sauvignon, Merlot,
Malbec, Cabernet Franc,
Petit Verdot

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

Vintage Detail: Cool spring, above average temperatures through summer & harvest with above average rainfall

Vinified Tonnage/Acre: .75 - 1.0 tonnes

Residual Sugar: 89g/L

Bottles Produced: 1400

Alcohol: 12.3%

WINEMAKER'S TASTING NOTES:

The rarest wine produced by Destiny Bay, the Dulce Suavi (Latin for "Sweet Kiss") is only made under exceptional conditions. Similar to 2012, the vineyard had a later and longer ripening season in 2016 which allowed us an even rarer opportunity – the chance to make a 5-varietal Dulce Suavi blend. Throughout the vintage we left select parcels of Merlot and Malbec in the vineyard as we awaited the Cabernets to develop their signature late harvest sugar levels. On the final pick of the season a 4-varietal field blend was brought into the winery and carefully managed through a slow vinification before arresting the ferment to capture sweetness, acidity and alcohol as they converged into balance. After spending 4 months aging with French and American oak staves, a small portion of Petit Verdot was blended to support the acidity while adding notes of blueberry. Arguably the most enigmatic of Dulce Suavis, this wine offers raspberry, blackberry, and rose petals backed up by vanilla and caramel on the long finish.

ENJOY FROM: 2-8+ years from vintage

Below is a month-by-month detail of conditions as reported by the vineyard manager, followed by a brief summary from the winemaker.

September: A wet start to spring was followed with warm temperatures that led to a typical and uniform budburst.

October: Wet conditions continued with above average temperatures and increasing breeze as is typical for New Zealand's changeable spring weather.

November: A warm start brought an atypical early flowering that began on November 12th. The month was below average in rainfall and remained uneven and cooler (<50mm precipitation).

December: Hot and exceptionally dry (<15mm of precipitation). Early bunch thinning took place pre-Christmas and fruitset was uniform and better than most years.

January: A very hot month followed with above average rainfall.

February: Above average temperatures persisted along with above average rainfall.

March: A cooling off led to unusual temperature swings and rainfall which showed signs that we would be looking at a delayed harvest for Malbec and a compressed vintage picking schedule. As expected, harvest of the Malbec occurred on the 28th of March.

April: Matching with our expectations, we began picking all other varieties on the 4th of April and by the 11th all fruit had been harvested.

Winemaker's Summary

Similar to 2016 we saw above average temperatures that aided early fruit maturation and development of more berry and floral aromatic precursors across all varieties. Similar again, above average rainfalls saw a significant reduction in yield of Cabernet Sauvignon which forced us to make the difficult decision to not produce a Magna Praemia or Mystae in 2018. The benefit of consolidating all fruit into this years releases of Destinae and Dulce Suavi allowed the team to focus on elegance and aromatic expression in the resulting wines - albeit in smaller quantities.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

2018

Estate Bottled

Wine of New Zealand

37% Cabernet Sauvignon, 28% Merlot,
22% Malbec, 8% Cabernet Franc,
5% Petit Verdot

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

Vintage Detail: Hot & dry spring through to veraison,
above average temperatures & rainfall post-veraison.

Vinified Tonnage/Acre: 1.1 - 1.6 tonnes

Avg. Brix: 23.8

Maturation: ~12 months in 55% French Oak &
45% American Oak

Cooperage: 35% new barrels, 65% 1-2 year barrels

Cases Produced: ~880

Alcohol: 13.4%

WINEMAKER'S TASTING NOTES:

A scarlet colour in the glass gives this wine a classic Claret appearance. The aromatic profile shows floral and blueberry notes with tinges of white pepper, and lavender. The hint of musk expressing from the Cabernet Franc indicates that complex tertiary aromatics are in this wine's future. On the first taste, at this young age, the wine shows a surprising degree of blue fruit notes followed up with summer berries. Acidity is well-tempered, but gives the wine a clean drive through the mid-palate before expressing notes of anise and good Cabernet typicity. Overall the palate is supple and gives warmth from restrained French and American oak. Expect this Destinae to develop complexity and depth beginning in it's 3rd-4th year.

ENJOY FROM: 4-10+ years from vintage.



DESTINY BAY

DULCE SUAVI

2018

Estate Bottled
Wine of New Zealand

Cabernet Sauvignon, Merlot,
Malbec, Cabernet Franc,
Petit Verdot

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

Vintage Detail: Cool spring, above average temperatures through summer & harvest with above average rainfall

Vinified Tonnage/Acre: .75 - 1.0 tonnes

Residual Sugar: 102g/L

Bottles Produced: ~1600

Alcohol: 10.9%

WINEMAKER'S TASTING NOTES:

After a two year hiatus of production, our rarest wine Dulce Suavi (Latin for "Sweet Kiss"), makes another appearance. This wine was not produced in 2019 or 2020 and only time will tell when the next few bottles may be produced. In tradition with the 2016 release, this 5-varietal Dulce Suavi blend was made primarily through late-harvesting Cabernet Sauvignon and co-fermenting with select parcels of Merlot, Malbec and Cabernet Franc. A final dash of Petit Verdot was blended into the finished wine to temper the sweetness. Always enigmatic, this wine shows Cabernet typicity, honey, boysenberry and blueberry. There's a lovely note of caramel and vanilla on the palate that leaves this wine with a long, mouth-coating and generous finish.

ENJOY FROM: 2-8+ years from vintage

Below is a month-by-month detail of conditions as reported by the vineyard manager, followed by a brief summary from the winemaker.

October: Above normal temperatures, sunshine hours and rainfall which fostered healthy canopy development.

November: Very warm start triggered an early flowering followed by a colder and wetter end to the month. However, flowering was healthy and without issue.

December: Warm and hot with several substantial rain events leading to ~200mm of rain. Canopy growth was exceptional and the warm weather contributed to a healthy fruitset. Bunches thinned pre-Christmas.

January: Very hot January with a single, perfectly timed, rain event of ~90mm on the 14th of January which helped accelerate veraison and setup the vines for even and healthy ripening.

February: Exceptionally hot, sunny and the driest February in 4 years — one of the driest ever. Perfect conditions.

March: Intermittent rains early in the month, totalling ~100mm, caused some concern, but 'the die had been cast' due to an exceptional January and February. Mid-March provided excellent conditions and the first pick of the year was Merlot on the 27th.

April: A return to the hot and dry conditions we had seen in February made for easy picking guided only by berry development and flavours. Final pick was on the 10th with some of best quality and volume seen in the decade.

Winemaker's Summary

Reminiscent of the more Mediterranean conditions experienced in 2013 and 2014, we saw a level of sunshine hours in Jan-March greater than in any prior vintage. These 'bright' conditions yielded a 'brightness' to the fruit and excellent depth of colour and concentration. Moderate temperatures in March-April allowed us to achieve peak phenolic ripeness while keeping the sugar/alcohol well-balanced. The Merlot and Malbec were particularly expressive in the berry spectrum and the Cabernet's were simply sublime with a healthy yield that has allowed a triumphant return to producing Magna Praemia and Mystae, along with our steadfast Destinae.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

2019

Estate Bottled

Wine of New Zealand

43% Cabernet Sauvignon, 39% Merlot,
9% Malbec, 6% Cabernet Franc,
3% Petit Verdot

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

Vintage Detail: Warm spring with moderate rainfall, hot & dry through to veraison, above average temperatures & sunshine and below average rain post-veraison.

Vinified Tonnage/Acre: 1.3 - 2.0 tonnes

Avg. Brix: 24.4

Maturation: ~12 months in 55% French Oak & 45% American Oak

Cooperage: 35% new barrels, 65% 1-2 year barrels

Cases Produced: ~700

Alcohol: 13.9%

WINEMAKER'S TASTING NOTES:

A lovely deep, red, colour in the glass gives this wine a classic Claret appearance. The aromatics are expressive of the bright, sunny conditions of the 2019 vintage with a diverse composition of berry fruits that cross the spectrum from black, to blue, to red fruits. Underneath the inviting fruit notes is a touch of lavender and cinnamon before the Cabernet Sauvignon lifts out of the background. The palate is highly polished and bright while remaining generous and mouth-coating before it leaves a long finish that is reminiscent of Cherries Jubilee. A classic Destinae upon release, it promises a long life in the cellar and truly captures the essence of the stunning 2019 vintage.

ENJOY FROM: 4-12+ years from vintage.



DESTINY BAY

MYSTAE

2019

Estate Bottled

Wine of New Zealand

59% Cabernet Sauvignon,

20% Merlot, 11% Malbec,

8% Cabernet Franc, 2% Petit Verdot

Grown, Produced and Bottled By

Destiny Bay Wines

379 Gordons Road, Waiheke Island

Vintage Detail: Warm spring with moderate rainfall, hot & dry through to veraison, above average temperatures & sunshine and below average rain post-veraison.

Vinified Tonnage/Acre: 1.3 - 2.0 tonnes

Avg. Brix: 24.4

Maturation: ~12 months in 55% French Oak & 45% American Oak

Cooperage: 40% new barrels, 60% 1-2 year barrels

Cases Produced: ~560

Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:

A dark, deep colour with a blue tinged robe, blackberry and blue fruits brood in the glass with a hint of Cabernet Franc that offers its signature trait of being perfumed and simultaneously earthy. On closer examination, there are notes of graphite, cassis and cocoa overlaying a subtle touch of oak. Upon first taste, the concentrated berry notes are polished and mouth-filling before the wine yields to a long finish with a crème brûlée quality and lingering hints of lavender and perfume. As the wine evolves in the glass, the fine grained tannins persist across the palate as it reveals roasted coffee bean characters and excellent Cabernet Sauvignon typicity. This Mystae is sure to become a wine to ponder as it gains complexity in the cellar for years and years to come.

ENJOY FROM: 5-12+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2019

Estate Bottled

Wine of New Zealand

75% Cabernet Sauvignon,

14% Merlot, 6% Malbec,

3% Cabernet Franc, 2% Petit Verdot

Grown, Produced and Bottled By

Destiny Bay Wines

379 Gordons Road, Waiheke Island

Vintage Detail: Warm spring with moderate rainfall, hot & dry through to veraison, above average temperatures & sunshine and below average rain post-veraison.

Vinified Tonnage/Acre: 1.3 - 2.0 tonnes

Avg. Brix: 24.4

Maturation: ~12 months in 55% French Oak & 45% American Oak

Cooperage: 40% new barrels, 60% 1-2 year barrels

Cases Produced: ~700

Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:

A concentrated scarlet and blue hue in the glass, the aromas are a complex blend of black and blue berry fruits underpinned with lavender and sandalwood before a final lift of graphite and classic Cabernet Sauvignon typicity. In the mouth, the wine presents concentrated berry flavours which are polished, warm and mouth-filling before a fine edge of tannins coats the perimeter of the palate. As the wine finishes, the outstanding quality of the Merlot in this vintage is apparent with a lovely cherry quality. While this Magna Praemia is expressive, seamless and tempting to drink upon release, it promises great potential to those who choose to cellar it.

ENJOY FROM: 5-15+ years from vintage

Below is a month-by-month detail of conditions as reported by the vineyard manager, followed by a brief summary from the winemaker.

October: An early budburst in August raised some concerns as October started cold and windy with 94mm of rain for the month.

November: Warm and dry conditions were the order of the day with less than 20mm of rain for the month.

December: Another very warm month with only 39mm of rain (well below seasonal norms) which lead to a healthy fruitset. First green harvest (thinning) pre-Christmas.

January: Hot and calm. No rain for the entire month, which is very unusual.

February: Very hot and calm. Sugar levels began to rise surprisingly early which foreshadowed what was to be our earliest vintage to date. Nominal rain facilitated ripening and mitigated water stress concerns.

March: A very dry month. Began picking on the 11th. Despite the early start, the fruit was some of the best harvested at the vineyard.

April: The final 2.2 tons of Cabernet were picked and made 2020 the 2nd largest harvest at Destiny Bay.

Winemaker's Summary

Carrying on with a trend that began to emerge in 2018 and 2019, budbreak occurred earlier than ever which brought the entire vintage window forward (rather than it being a shortened season). The warm, sunny and dry conditions allowed the vines to move through flowering, to fruitset, to veraison, to harvest in a seamless and uninterrupted fashion. And then, of course, in the middle of vintage, Covid-19 government lockdowns threatened to halt us from harvesting our fruit. Fortunately, at the 11th hour we were granted status as an 'essential' business. We carried out the balance of harvest and the resulting fruit was exceptionally ripe with a defined tannin profile that could remind one of the best Italian Barolos. The finished wines exhibit the classic Destiny Bay aromatics and ripeness, but with added muscularity that will see even greater longevity in the cellar.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

2020

Estate Bottled

Wine of New Zealand

38% Cabernet Sauvignon, 38% Merlot,
10% Malbec, 9% Cabernet Franc,
5% Petit Verdot

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

Vintage Detail: A cold and windy start followed by a warm and dry spring and exceptional conditions from flowering to harvest. Above average temperatures, sunshine and record low rainfall from January - April.

Vinified Tonnage/Acre: 2.0 - 2.4 tonnes

Avg. Brix: 24.6

Maturation: ~12 months in 60% French Oak & 40% American Oak

Cooperage: 35% new barrels, 65% 1-2 year barrels

Cases Produced: ~725

Alcohol: 14.2%

WINEMAKER'S TASTING NOTES:

In the glass, this wine shows great depth of colour with red and blue tinged qualities. Aromatically, the wine expresses the warm, bright conditions of this vintage. Notes of dark blue and red fruits are layered with hints of licorice. The targeted use of French and American oak offers hints of cedar, clove and a touch of smoke. After an initial burst of fruit, a persistent layer of fine-grained tannins leads to a long and generous finish. Likely the most structured Destinae to date, this timeless wine, while approachable upon release, will surely benefit from an extra year or two in the cellar.

ENJOY FROM: 4-12+ years from vintage.



DESTINY BAY

MYSTAE

2020

Estate Bottled

Wine of New Zealand

54% Cabernet Sauvignon,

23% Merlot, 9% Malbec,

8% Cabernet Franc, 6% Petit Verdot

Grown, Produced and Bottled By

Destiny Bay Wines

379 Gordons Road, Waiheke Island

Vintage Detail: A cold and windy start followed by a warm and dry spring and exceptional conditions from flowering to harvest. Above average temperatures, sunshine and record low rainfall from January - April.

Vinified Tonnage/Acre: 2.0 - 2.4 tonnes

Avg. Brix: 24.6

Maturation: ~12 months in 55% French Oak & 45% American Oak

Cooperage: 45% new barrels, 55% 1-2 year barrels

Cases Produced: ~615

Alcohol: 14.3%

WINEMAKER'S TASTING NOTES:

A dark colour shows concentration that is framed by a blue tinged robe. The nose is both sweet and floral with ripe Cabernet supported by a touch of blueberry before a savoury quality rises up due to the higher portion of French oak. The first taste mirrors the aromatics with ripe Cabernet and cooling blue fruit characters before a firmly structured backbone reveals the potential for this wine in the cellar. While the wine is youthful and well structured, it remains supple and inviting with a wide spectrum of berry and perfume notes. A marvelously structured Mystae that will be tempting to drink upon release with beef and game, it will only begin to reveal its secrets after 2-3 years in the cellar.

ENJOY FROM: 5-18+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2020

Estate Bottled

Wine of New Zealand

71% Cabernet Sauvignon,
15% Merlot, 6% Malbec,
5% Cabernet Franc, 3% Petit Verdot

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

Vintage Detail: A cold and windy start followed by a warm and dry spring and exceptional conditions from flowering to harvest. Above average temperatures, sunshine and record low rainfall from January - April.

Vinified Tonnage/Acre: 2.0 - 2.4 tonnes

Avg. Brix: 24.6

Maturation: ~12 months in 55% French Oak & 45% American Oak

Cooperage: 50% new barrels, 50% 1-2 year barrels

Cases Produced: ~730

Alcohol: 14.4%

WINEMAKER'S TASTING NOTES:

Even a passing glance of the wine in the glass reveals a concentrated and deep colour, while the nose presents Cabernet typicity at peak ripeness underpinned by blue and black fruits from the other varietals. Beneath the ripe fruit are hints of oud, graphite, and lavender. A first taste offers Cabernet intensity before a defined and persistent tannin profile, reminiscent of a top Barolo, coats the palate. As the wine carries through to a long finish, there is a plethora of succulent fruit notes and refined oak characters to tease out of this tightly focused Magna Praemia. The remarkable 2020 vintage is on full display and the *great rewards* this wine has to offer will surely be realised with an extra 2-5 years in the cellar.

ENJOY FROM: 5-20+ years from vintage

Below is a month-by-month detail of conditions as reported by the vineyard manager, followed by a brief summary from the winemaker.

October: The season began following a very dry winter and rainfall was slightly lower than normal (43mm).

November: Average amount of rainfall scattered throughout the month led to some patchy flowering that particularly affected the Merlot and Malbec. This resulted in less fruit thinning in early summer.

December: Very warm and settled. No rain recorded for all of December. Good fruitset and bunches thinned prior to Christmas.

January: Warm with slightly above average rainfall (48mm). However, since the rainfall reflected the accumulation of scattered showers, the impact on the vineyard was largely to mitigate water stress while keeping the dust down and the canopy clean.

February: Very warm with one significant rain event (44mm) in the middle of the month which helped push veraison to completion and fostered healthy bunch weights.

March: Started wet (45mm) followed by dry, warm weather. Began picking Merlot and Malbec on 8 March and concluded after picking the last of the Cabernet Sauvignon on 19 March. 25 tonnes in total and another record early harvest.

Winemaker's Summary

Once again the trend of a warm and dry winter led to another early start to the season with budburst occurring much earlier than the historical average. However, the poor flowering gave us a natural bunch thinning right out of the gate and has bolstered concentration in the resulting wines. In mid-February there was some debate as to whether we might even harvest Merlot in February(!) and break yet another record. In the end, cooler nights put the brakes on the Merlot and Malbec while the Cabernet ripened unabated. This has led to an emergent pattern of our vintage window condensing from 3 weeks to 10-12 days. The resulting Merlot and Malbec have a concentration and density similar to the 2015 vintage while the Cabernets are expressive and have a generous depth, yet retain a florality similar to the 2014 season.

Sean Spratt

Owner & Winemaker



DESTINY BAY

DESTINAE

2021

Estate Bottled

Wine of New Zealand

37% Cabernet Sauvignon, 33% Merlot,
14% Cabernet Franc, 12% Malbec,
4% Petit Verdot

Grown, Produced and Bottled By
Destiny Bay Wines

379 Gordons Road, Waiheke Island

Vintage Detail: A mild winter made for an early start to the season followed by an exceptionally dry and warm flowering and fruitset. Veraison to harvest had optimal rainfall before a warm dry period led to an early harvest.

Vinified Tonnage/Acre: 2.0 - 2.2 tonnes

Avg. Brix: 24.8

Maturation: ~12 months in 60% French Oak & 40% American Oak

Cooperage: 40% new barrels, 60% 1-2 year barrels

Cases Produced: ~560

Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:

Concentrated dark fruit aromatics pop out of the glass with notes of blackberry and blackcurrant while plum and cherry lurk underneath. The wine then reveals peppery Cabernet typicity with graphite, floral and incense. Deeply coloured, this Destinae shows excellent concentration, yet is still sweet and plump. This particular vintage feels like it leans more towards California than Bordeaux. The slightly higher percentage of French Oak this year provides some drive and sweetness while the American Oak supports a lush and long finish. While a structured and brooding Destinae, it still has a relaxed quality similar to 2015 and 2019.

ENJOY FROM: 4-12+ years from vintage.



DESTINY BAY

MYSTAE

2021

Estate Bottled

Wine of New Zealand

53% Cabernet Sauvignon, 15% Merlot,
14% Malbec, 13% Cabernet Franc,
5% Petit Verdot

Grown, Produced and Bottled By
Destiny Bay Wines

379 Gordons Road, Waiheke Island

Vintage Detail: A mild winter made for an early start to the season followed by an exceptionally dry and warm flowering and fruitset. Veraison to harvest had optimal rainfall before a warm dry period led to an early harvest.

Vinified Tonnage/Acre: 2.0 - 2.2 tonnes

Avg. Brix: 24.8

Maturation: ~12 months in 55% French Oak & 45% American Oak

Cooperage: 45% new barrels, 55% 1-2 year barrels

Cases Produced: ~470

Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:

Intense colour, but brilliant still in the glass, the nose on the wine shows classic notes of black fruits laced with graphite, black pepper and perfume. Upon tasting there is a wonderful drive of fine-grained tannins across the palate as blueberry, brambly black fruits and fruit sweetness give way to cocoa. A very classic Mystae that offers much to think about while it dances between vibrant fruit and game notes before a long finish. This is sure to be a phenomenal wine to pair with cheeses, beef, or game. Give this one a few years to settle down in the cellar, but expect it to be exciting from adolescence through to old-age.

ENJOY FROM: 5-18+ years from vintage



DESTINY BAY

MAGNA PRAEMIA

2021

Estate Bottled

Wine of New Zealand

72% Cabernet Sauvignon, 12% Merlot,
7% Malbec, 5% Cabernet Franc,
4% Petit Verdot

Grown, Produced and Bottled By

Destiny Bay Wines

379 Gordons Road, Waiheke Island

Vintage Detail: A mild winter made for an early start to the season followed by an exceptionally dry and warm flowering and fruitset. Veraison to harvest had optimal rainfall before a warm dry period led to an early harvest.

Vinified Tonnage/Acre: 2.0 - 2.2 tonnes

Avg. Brix: 24.8

Maturation: ~12 months in 58% French Oak & 42% American Oak

Cooperage: 50% new barrels, 50% 1-2 year barrels

Cases Produced: ~600

Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:

Magna Praemia is often an elusive wine to taste so early in its life, but the 2021 vintage is remarkably accessible given the optimal ripeness we saw in the Cabernets this vintage. There's wonderful fruit jumping out of the glass but also a delightful French Vanilla —almost crème brûlée — quality that supports the nose. The high portion of Cabernet truly shows its depth here with a rich and seamless fore and mid palate that leads to an intricate weaving of black and blue fruits before a long finish. Further tasting shows some candied notes and sweetness that is truly reminiscent of finely balanced California Cabernets grown at elevation. A very exciting Magna Praemia that will be rewarding to drink whenever the special opportunity arises.

ENJOY FROM: 5-20+ years from vintage

Below is a month-by-month detail of conditions as reported by the vineyard manager, followed by a brief summary from the winemaker.

August: Record early budburst on the 12th of August. Very unusual.

October: Started out cool and wet (98mm).

November: Warm and dry weather punctuated with two brief rain events (63mm). The settled weather pattern facilitated excellent flowering two to three weeks earlier than normal.

December: Very warm with two brief rain events (48mm). A healthy flowering and set with bunch thinning in the latter half of December.

January: Hot and dry. No rain recorded for the entire month which foreshadowed another early harvest.

February: Welcome rainfall early in the month (95mm) improved veraison and berry development. The balance of the month was hot and dry. Ideal conditions.

March: Picking began on 8 March with Merlot and Malbec and concluded with Cabernet Sauvignon on 18 March. The rain event in early February proved to be perfectly timed and contributed to healthy bunch weights and a final yield 28.5 tonnes. Another excellent and early harvest.

Winemaker's Summary

The remarkably early budburst solidified the trends and effects of climate change experienced at Destiny Bay. While a surprisingly cool October left us wondering if those early gains would be erased, a warm November and December kept the vine development moving at pace. January's bone-dry conditions raised concern as water demands triples during veraison, but brief and bountiful rain events in early February put us at ease and the die was cast for another early vintage of uncompromising quality and structure. Even though Mother Nature was kind, the spectre of closed borders, a small labour pool and a wave of Omicron had us on high alert. However, our team was conscientious in and out of work to stay safe and healthy. After a string of long back, to back, to back days of harvest, we arrived with all the fruit safely in tank over a shortest ever 10-day harvest window.

Sean Spratt

Owner & Winemaker



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